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T H E  
*House-Keeper's Pocket-Book,*

And Compleat

F A M I L Y C O O K :

C O N T A I N I N G

Above TWELVE HUNDRED Curious  
and Uncommon RECEIPTS in

COOKERY,	PRESERVING,	CANDYING,
PASTRY,	PICKLING,	COLLARING, &c.

W I T H

Plain and easy Instructions for Preparing and Dressing every Thing suitable for an Elegant Entertainment, from Two Dishes to Five or Ten, &c. and Directions for ranging them in their proper Order.

Also a copious and useful Bill of Fare, of all Manner of Provisions in Season, for every Month in the Year; so that no Person need be at a Loss to provide an agreeable Variety, at a moderate Expence.

Together with Directions for making all Sorts of Wine, Mead, Cyder, Shrub, &c. and Distilling Strong-Waters, &c. after the most approved Methods: For Brewing Ale and Small-Beer in a cleanly, frugal Manner: And for Managing and Breeding Poultry to Advantage.

Likewise several useful Family Receipts for taking out Stains, preserving Furniture, cleaning Plate, taking iron-moulds out of Linen, &c.

As also easy Tables, of Sums ready cast up, from one Farthing to one Pound, for the Use of those not conversant in Arithmetic: And Tables shewing the Interest of Money from 3, 3  $\frac{1}{2}$ , 4, and 5 per Cent. from one Day to a Year.

The Whole is so contrived as to contain as much as any Book of double the Price; and the Excellency of the Receipts renders it the most useful Book of the Kind.

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By Mrs. SARAH HARRISON, of Devonshire.

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THE EIGHTH EDITION, revised and corrected.

To which are now added several modern Receipts, by very good Judges of the separate Articles, particularly to dress Turtle, &c.

Also, *Every one their own Physician*: A Collection of the most approved Receipts for the Cure of most Disorders incident to Human Bodies. Carefully compiled by MARY MORRIS.

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L O N D O N :

Printed for C. and R. WARE, at the Bible and Sun on Ludgate-Hill.

M.DCC.LXIV.

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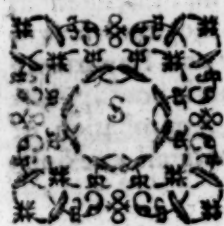
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TO ALL THE  
GOOD HOUSE-WIVES  
IN  
GREAT-BRITAIN.

LADIES,



SINCE my first Endeavours in this Way, (imperfect as they were) through your Indulgence, have met with a very favourable Reception from the Publick, I thought myself obliged, in Gratitude, to revise the former Impression of this Work, to digest it in some better and more regular Method, and to improve it, as far as in me lay, by procuring a large Number of new, useful and scarce Receipts, such as never appeared in any Collection before, and were to be met with no where but in the Closets of the Curious.

In order, therefore, to prosecute this my Design with the better Success, and to render this Collection equal at least, if not preferable to any other hitherto extant, tho' held up at a much higher Price; I have not only consulted all my Female Friends and Acquaintance, who have distinguished themselves by their good Oeconomy, and have acted for many Years in the Capacity of House-keepers in private Families; but have made my Application likewise to some particular Gentlemen of indisputable Judgment, who make the Art of Cookery in general their daily Study, and publick Employment. And since I have had the Happiness of their friendly Advice and Assistance, joined to my own long Experience, I flatter myself that the following Sheets will be looked upon as *A Compleat System of a House-keeper's Duty*; and that the Bills of Fare which I have here given you, are



## DEDICATION.

so well contrived, so useful, and so copious, that they will never be surpassed by any future Author on this Topick.

Give me Leave, LADIES, further to assure you, that throughout the various Instructions here laid down for the Preparation of the most fashionable Dishes, I have made it my peculiar Care and Study to recommend such Ingredients, as, tho' highly agreeable, might be purchased at a moderate Expence, and to render, as far as the Nature of the Thing would bear, an Elegance in Eating no ways inconsistent with Frugality and good Conduct.

To conclude, and that I may not trespass too far on your Patience and good Nature, or take up too much of your Time from the more important Affairs of your Families, I hereby ingenuously acknowledge, that I have exerted all the Art and Industry I can boast of, in compleating this POCKET-BOOK, compiled for your Service, and intended as your daily Remembrancer; and that I am not conscious to myself of having omitted one Article of any real Importance to be further known; and therefore, such as it now appears to be, I freely submit it to the Censure or Approbation of the candid and impartial Reader. I am, with all due Submission and Respect,

LADIES,

*Your most humble,*

*and obedient Servant,*

SARAH HARRISON.



THE



T H E

# P R E F A C E.



*OW* lightly soever Men esteem those Feminine Arts of Government which are practised in the Regulation of an Household, I may venture to assert, that they are of much more intrinsic Value than some admired Branches of Literature; for, to say the Truth, what can be really of greater Use, than by Prudence and good Management to supply a Family with all Things that are convenient, from a Fortune which, without such Care, would scarce afford common Necessaries? Certainly no Art whatsoever, relating to terrestrial Things, ought to claim a Preference to that which makes Life easy.

When the wisest and most eloquent have said all they can, it will be found a Thing impossible to persuade Men out of the moderate and reasonable Gratifications of their Appetites; a good Dinner will be ever preferable to a bad one; and there are but few Philosophers, now-a-days, to be found, who are so abstemious, and so mortified to the World, as to prefer a Dish of Roots, or a simple Mutton-Chop, to a well-dressed and elegant Entertainment. But as it is not every one's Fortune to have a large and plentiful Estate, although at the same time they want not a Delicacy of Genius fitted for the Use of it; so that Species of Oeconomy called House-wifery comes naturally in here, inasmuch as it teaches how to supply the Deficiency of Wealth, by dressing and disposing Things in the most elegant Manner.

As this was the main End proposed in the compiling this Collection, so, without Falshood or Vanity, it may be averred, that nothing hitherto published can, in that Respect, be near so useful; for, in the first place, the Receipts are excellent in their Kind, though at the same Time all possible Care has been taken, in general, to single out the least expensive, and the least embarrassing:

## The P R E F A C E.

A few good Ingredients make the best Dishes, and a Crowd of rich Things are apter to satiate, than to please the Palates of those who have the nicest Taste.

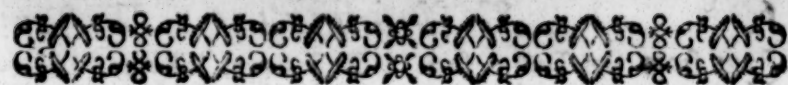
Again, the Bill of Fare is a new and admirable Contrivance, to supply, at one View, the frugal Mistress of a Family with a perfect Knowledge of every Thing that is in Season; so that she has nothing more to do than to select what is fittest for the Table; and the Receipts at first Sight direct how, and in what Manner, it may be dressed, so as to give the greatest Satisfaction.

The Country is the Place, where, generally, Works of this Nature are best received: I have therefore added an Appendix of the most efficacious Prescriptions, from the most admired and applauded of the Faculty. Where People live at a great Distance from large Towns, Things of this Nature are, I am sensible, highly useful; and I dare be answerable for their Safety: So that I humbly hope this Collection, in the Form it now appears, will be deemed A Compleat System of good Housewifry, allowed by all impartial and unprejudiced Readers to answer, in all Respects, to the Title which it bears; and, considering the easy Price of it, be an acceptable Service to the Publick.

N. B. This Eighth Edition is greatly altered and corrected for the better; having added several new and modern Receipts, that I have been favoured with, by Persons of known Abilities; and it is now so well contrived in the Method of Printing, as to contain as much as those that are double the Price.



T H E



THE  
HOUSE-KEEPER'S  
POCKET-BOOK.



*General Directions for small Families; shewing what Things ought to be kept always in the House for Kitchen Use; as also, the several Sorts of Provisions which may be had for every Month in the Year, and how to serve them in the most elegant Manner.*



S I have been prevailed on to print the following Receipts, I thought it necessary to acquaint the Reader with the Design of the Undertaking, which is to inform such House-keepers, as are not in the higher Rank of Fortune, how to Eat, or Entertain Company, in the most elegant Manner, at a reasonable Expence.

I have experienced in my own House-keeping, that to buy Things at the first Hand, is to save at least one Third of the Expence: And by living in the Country remote from a Market Town, I found it so; where I could not always procure such good Things as I would, though I was at the Trouble of sending a Man and Horse for them; and when I was in London the Case was much the same, if I sent for Spices, or Things of the like Nature, to the Chandler's Shop, by little and little. I therefore advise you to lay in a Store of Spices, bought at some noted reputable Grocer's as Nutmegs, Cloves, Mace, Cinnamon, Ginger, Jamaica Pepper, Black Pepper, and Long Pepper, that you may have every one ready at Hand; and for the Sweet Herbs, you should always have them dry by you, kept in Paper



Bags from the Dust ; such as Red Sage, Thyme, Sweet-Marjoram, Mint, Pennyroyal, and all such others as you may want to season any Dish you are about to prepare ; neither ought you to be without Shalots, Onions, and such like ; besides Orange and Lemon Peel dried, Capers, Pickled Walnuts, Pickled Cucumbers, Cucumbers in Mango, Anchovies, Olives, Pickled Mushrooms, or Mushrooms dried and powdered, or Kitchup, or Mushroom Juice, or Mushroom Kitchup ; but if you have a Garden, then most of the Sweet Herbs may be gathered at any Time, except the Mint, or the Pot Sweet-Marjoram, which last are not good in cold Weather.

When you are provided with these Things, you may attempt any of the following Dishes ; for I suppose that you have Currants, Raisins, and Sugars at Home. Remember that good *Lisbon* Sugar is better for your Cookery, than Loaf-Sugar : The latter is only useful to grate over Puddings or Tarts.

The next Articles to be considered, are the several Seasons of Fish, Flesh, Fowl, Roots, Herbs and Fruits, that we may not be at a Loss how to provide a Dinner, upon any emergent Occasion ; and as our Memories may sometimes be deficient, I have added a Bill of Fare for every Month in the Year, which I am of Opinion will be of daily Service to every House-keeper.

It is to be observed by the way, that in all Dinners, if they consist only of two Dishes, one should be Boiled, and the other Roasted or Baked ; and likewise, that in every Entertainment, the boiled Meats should come first.

*N. B.* See the Bill of Fare for every Month in the Year.



*General Directions for Marketing ; and the Seasons of the Year for Butcher's Meat, Poultry, Fish, Herbs, Roots, Fruit, &c. &c. &c.*

*How to chuse Butcher's Meat.*

**L**AMB: In a Fore-Quarter of Lamb, mind the Neck Vein ; if it be a Sky-blue, it is new and good ; but if greenish or yellowish, it is near tainting, if not tainted already. In the Hind-Quarter, smell under the Kidney, and try

try the Knuckle; if you meet with a faint Scent, and the Knuckle be limber, it is stale killed. For a Lamb's Head, mind the Eyes, if they be sunk or wrinkled, it is stale; if plump and lively, it is new and sweet.

**MUTTON.** If the Mutton be young, the Flesh will pinch tender; if old, it will wrinkle, and remain so; if young, the Fat will easily part from the Lean; if old, it will stick by Strings and Skins: If Ram-Mutton, the Fat feels spongy, the Flesh close-grained and tough, not rising again, when dented by your Finger; if Ewe-Mutton, the Flesh is paler than Wether-Mutton, a closer Grain, and easily parted. If there be a Rot, the Flesh will be palish, and the Fat a faint whitish, inclining to yellow, and the Flesh will be loose at the Bone; if you squeeze it hard, some Drops of Water will stand up like Sweat. As to Newness or Staleness, the same is to be observed as by Lamb.

**VEAL.** If the bloody Vein in the Shoulder looks blue, or a bright Red, it is new killed; but if blackish, greenish, or yellowish, it is flabby and stale; if wrapped in wet Cloths, smell whether it be musty or not. The Loin first taints under the Kidney, and the Flesh, if stale killed, will be soft and slimy.

The Breast and Neck taints first at the upper End, and you will perceive some dusky, yellowish, or greenish Appearance; the Sweet-bread on the Breast will be clammy, otherwise it will be fresh and good.

The Leg is known to be new by the Stiffness of the Joints; if limber, and the Flesh seems clammy, and has green or yellowish Specks, it is stale. The Head is known as the Lamb's. The Flesh of a Bull-Calf is more red and firm than that of a Cow-Calf, and the Fat more hard and curded.

**BEEF.** If it be right Ox-beef, it will have an open Grain; if young, a tender and oily Smoothness: If tough and spongy, it is old, or inclining to be so, except Neck, Brisket, and such Parts as are very fibrous; which in young Meat will be more tough than in other Parts. A Carnation pleasant Colour betokens good spending Meat; the Sewet a curious White, yellowish is not so good.

Cow-

Cow-beef is less bound, and closer grained than the Ox, the Fat whiter, but the Lean somewhat paler; if young, the Dent you make with your Finger will rise again in a little Time.

Bull-beef is of a closer Grain, a deep dusky Red, tough in pinching, the Fat skinny, hard, and has a rammish rank Smell; and for Newness or Staleness, this Flesh bought has but few Signs, the more material is its Clamminess, and the rest your Smell will inform you. If it be bruised, these Places will look more dusky or blackish than the rest.

**PORK.** If it be young, the Lean will break in pinching between your Fingers, and if you nip the Skin with your Nails, it will make a Dent; also if the Fat be soft and pulpy, in a manner like Lard: If the Lean be tough, and the Fat flabby and spongy, feeling rough, it is old; especially if the Rind be stubborn, and you cannot nip it with your Nail.

If of a Boar, though young, or of a Hog gelded at full Growth, the Flesh will be hard, tough, reddish, and of a rank Smell; the Fat skinny and hard, the Skin very thick and tough, and, pinched up, it will immediately fall again.

As for old or new killed, try the Legs, Hands, and Springs, by putting your Fingers under the Bone that comes out; for if it be tainted, you will there find it by smelling your Fingers; besides, the Skin will be sweaty and clammy when stale, but cool and smooth when new.

If you find little Kernels in the Fat, like small Shot; if many, it is *measly*, and dangerous to eat.

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*How to chuse Brawn, Venison, Westphalia-Hams, &c.*

**BRAWN** is known to be old or young, by the extraordinary or moderate Thickness of the Rind; the thick is old, the moderate is young. If the Rind and Fat be very tender, it is not Boar Brawn, but Barrow or Sow.

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**VENISON.** Try the Haunches or Shoulders under the Bones that come out, with your Finger or Knife, and as the Scent is sweet or rank, it is new or stale; and the like of the Sides in the most fleshy Parts: If tainted, they

they will look greenish in some Places, or more than ordinary black. Look on the Hoofs, and if the Clefts are very wide and rough, it is old; if close and smooth, it is young.

*THE Season for Venison.* The Buck Venison begins in May, and is in Season till *All-hallows Day*; the Doe is in Season from *Michaelmas* to the End of *December*, or sometimes (according as the Season proves) to the End of *January*.

*WESTPHALIA-Hams* and *English Bacon*. Put a Knife under the Bone that sticks out of the Ham, and if it comes out in a manner clean, and has a curious Flavour, it is sweet and good; if much smeared and dulled, it is tainted and rusty.

*English Gammons* are tried the same Way; and for other Parts try the Fat, if it be white, oily in feeling, and does not break or crumble, and the Flesh sticks well to the Bones, and bears a good Colour, it is good; but if the contrary, and the Lean has some little Streaks of yellow, it is rusty, or will soon be so.

*BUTTER.* When you buy Butter, trust not to that which will be given you to taste, but try in the middle, and if your Smell and Taste be good, you cannot be deceived.

*CHEESE* is to be chosen by its moist and smooth Coat; if old Cheese be rough-coated, rugged, or dry at Top, beware of little Worms or Mites. If it be over full of Holes, moist or spongy, it is subject to Maggots. If any soft or perished Place appear on the Outside, try how deep it goes, for the greater Part may be hid within.

*EGGS.* Hold the great End to your Tongue, if it feels warm, be sure it is new; if cold, it is bad; and so in Proportion to the Heat and Cold, so is the Goodness of the Egg. Another Way to know a good Egg is, to put the Egg into a Pan of cold Water, the fresher it be, the sooner it will fall to the Bottom; if rotten, it will not sink at all.

To



To keep Eggs good, place them all with the small End downwards in fine Wood Ashes, turning them once a Week End-ways, and they will keep some Months.

### OF P O U L T R Y.

**A C A P O N.** If he be young, his Spurs are short, and his Legs smooth; if a true Capon, a fat Vein on the Side of his Breast, the Comb pale, and a thick Belly and Rump. If new, he will have a close hard Vent; if stale, a loose open Vent.

**A C O C K** or *Hen*, &c. If the Cock be young, his Spurs are short and dubbed, but take particular Notice they are not pared or scraped; and observe his Vent, as for the Capon.

If the Hen is old, her Legs and Comb are rough; if young, smooth; and for her Vent, see the Capon.

**T U R K E Y S.** If the Cock be young, his Legs will be black and smooth, and his Spurs short; if stale, his Eyes will be sunk in his Head, and his Feet dry; if new, the Eyes lively, and Feet limber.

For the Hen observe the same Directions; and moreover, if she be with Egg, she will have a soft open Vent; if not, a hard close one.

Turkey-Poults are known the same Way, and their Age cannot deceive you.

**A G O O S E.** If the Bill be yellowish, and have but few Hairs, it is young; but if full of Hairs, and the Bill and Foot red, it is old; if new, limber footed; if stale, dry footed.

For a wild, or Bran-Goose, observe the same Directions.

**D U C K S,** *Wild or Tame.* The tame Duck, when fat, is hard and thick on the Belly; if lean, the contrary: If new, limber footed; if stale, dry footed.

A true wild Duck has a reddish Foot, and smaller than the tame one.

**G O D W I T S,** *Marle, Knots, Ruffs, Gull, Dotterels,* and *Wheat-Ears.* If these be old, their Legs will be rough; if young, smooth; if fat, a fat Rump; if new, limber footed; if stale, dry footed.

*PHEASANT,*

**PHEASANT**, *Cock and Hen*. The Cock, when young, has dubbed Spurs; when old, sharp small ones; if new, a fast Vent; if stale, an open flabby one.

The Hen, if young, has smooth Legs, and her Flesh of a curious Grain; if with Egg, a soft open Vent; and if not, a close one. For Newness or Staleness, see the Cock.

**HEATH** and *Pheasant-Poults*. If new, they will be stiff and white in the Vent, and the Feet limber; if fat, a hard Vent; if stale, dry and limber footed; and, if touched, they will peel.

**HEATH-Cock**, and *Hen*. If young, they have smooth Bills and Legs; and if old, rough. For Newness or Staleness, see the last.

**PARTRIDGE**, *Cock and Hen*. If old, the Bill is white, and the Legs bluish; if young, the Bill is black, and Legs yellowish; if new, a fast Vent; if stale, a green and open one. If their Crops be full of green Wheat, they may taint there; to know which, smell in their Mouth.

**WOODCOCK** and *Snipe*. The Woodcock, if fat, is thick and hard; if new, limber footed; when stale, dry footed; or if their Noses are snotty, and their Throats muddy and moorish, they are naught. A Snipe, if fat, has a thick and fat Vent, and a fat Vein upon the Side of the Breast, under the Wing. For the rest, like the Woodcock.

**DOVES** or *Pigeons*. To know the Turtle-Dove, look for a bluish Ring round his Neck, and the rest mostly white. The Stock-dove is bigger; and the Ring-dove is less than the Stock-dove. The Dove-house Pigeons, when old, are red legged; if new and fat, they will feel full and fat in the Vent, and are limber footed; but if stale, a flabby and green Vent.

And thus of Green or Grey Plover, *Feldefare*, *Blackbird*, *Thrush*, *Larks*, &c.

**HARES**, *Leverets*, and *Rabbits*. The Hare, if new, will be whitish and stiff; if stale, the Flesh blackish in most Parts, and the Body limber; if the Cleft in her Lips spread

spread very much, and her Claws wide and ragged, she is old; and if the contrary, she is young. If she is young, her Ears will rend like brown Paper; but if old, they are dry and tough.

To know a true Leveret, feel on the Fore-Leg near the Foot, and if there be a small Bone or Knob, it is right; if not, it is a Hare. For the rest, observe as in the Hare.

A Rabbet, if stale, will be limber and slimy; if new, white and stiff; if old, her Claws very long and rough, the Wool mottled with grey Hairs; if young, the Claws and Wool smooth.

*How to chuse FISH.*

**SALMON**, Pike, Trout, Carp, Tench, Grailing, Barbel, Chub, Ruff, Eel, Smelt, Shad, Whiting, &c. All these are known to be new or stale, by the Colour of their Gills, their Easiness or Hardness to open, the hanging or keeping up their Fins, the standing out or sinking of their Eyes, &c. or by smelling their Gills.

**TURBOT**. He is chosen by his Thickness and Plumpness; and if his Belly be of a Cream-colour, he must spend well; but if thin, and his Belly of a bluish White, he will eat very loose.

**COD** and *Codling*. Chuse him by his Thickness towards his Head, and the Whiteness of his Flesh, when it is cut. And so of the Codling.

**LING**. For dried Ling, chuse that which is thickest in the Poll, and the Flesh of the brightest yellow.

**SCATE**, and *Thornback*. These are chosen by their Thickness, and the She-Scate is the sweetest, especially if large.

**SOALS**. These are chosen by their Thickness and Stiffness; when their Bellies are of a Cream-colour, they spend the firmer.

**STURGEON**. If it cuts without crumbling, and the Veins and Gristle give a true Blue, where they appear, and the Flesh a perfect White, then conclude it to be good.

*Fresh*

**FRESH Herrings and Mackarel.** If the Gills are of a lively and shining Redness, their Eyes stand full, and the Flesh is stiff, then they are new; but if dusky and faded, or sinking and wrinkled, and the Tails limber, they are stale.

**PLAICE and Flounders.** If they are stiff, and their Eyes be not sunk or look dull, they are new; the contrary when stale. The best Sort of Plaice look bluish on the Belly.

**LOBSTERS.** Chuse them by their Weight, the heaviest are the best, (if no Water be in them;) if new, the Tail will fall smart, like a Spring; if full, the middle of the Tail will be full of hard, reddish-skinned Meat. A Cock-Lobster is known by the narrow Back-part of the Tail, and the two uppermost Fins within his Tail are stiff and hard; but the Hen is soft, and the Back of her Tail broader.

**CRAB-FISH, Prawns and Shrimps.** The first, if stale, will be limber in their Claws and Joints, their red Colour turned blackish and dusky, and will have an ill Smell under their Throats.

The two latter, if stale, will cast a kind of slimy Smell, their Colour fading, and they slimy; otherwise all of them are good.

**PICKLED-Salmon.** If the Flesh feels oily, and the Scales are stiff and shining, and it comes in Fleaks, and parts without crumbling, then it is new and good, and not otherwise.



*General Directions for Roasting and Boiling Butcher's Meat, &c.*

#### For ROASTING.

**I** Must first desire the Cook to order her Fire according to what she has to dress; if any Thing very little or thin, then a pretty little brisk Fire, that it may be done quick and nice; if a very large Joint, then be sure a good Fire be laid to cake. Let it be clear at the Bottom, and when your Meat is half done, stir up a good brisk Fire.



**T**O roast Beef. If the Ribs, sprinkle it with Salt for half an Hour, dry and flour it; then butter a Piece of Paper very thick, and fasten it on the Beef, the buttered Side next it. If a Rump or Sirloin, do not salt it, but lay it a good Way from the Fire, baste it once or twice with Salt and Water, then with Butter; flour it, and keep it basting with what drops from it. When you see the Smoke of it draws to the Fire, (which is a Sign in all Roastings) it is near enough; then take three Spoonfuls of Vinegar, a Pint of Water, a Shalot, a small Piece of Horse-radish, two Spoonfuls of Kitchup, and half a Gill of Claret; baste it with this once or twice, then strain it, and put it under your Beef; garnish it with Horse-radish and red Cabbage.

*N. B.* Never salt your roast Meat before you lay it to the Fire (except the Ribs) for that draws out all the Gravy.

If you would keep it a few Days before you dress it, dry it well with a clean Cloth, then flour it all over, and hang it up where the Air may come at it.

**T**O roast Lamb or Mutton. Before you lay it down, take care to have a brisk Fire. The Loin, the Saddle of Mutton, (which is the two Loins) and the Chine (which is the two Necks) must be done as the Beef, except the last Basting there mentioned. But all other Joints of Lamb or Mutton must not be papered; and just before you take it up, dredge it with a little Flour, but not too much, for that takes away all the fine Taste of the Meat.

*N. B.* Be sure to take off the Skin of a Breast of Mutton, before you roast it.

**T**O roast Veal. If a Shoulder, baste it with Milk till half done; then flour it, and baste it with Butter. If a Fillet, stuff it with Thyme, Marjoram, Parsley, a small Onion, a Sprig of Savory, a Bit of Lemon-peel cut very small, Nutmeg, Pepper, Mace, Salt, Crumbs of Bread, four Eggs, a Quarter of a Pound of Butter or Marrow, mixed with a little Flour to make it stiff: Half of which put into the Udder, and the other into Holes made in the fleshy Part.

If a Loin, or Fillet not stuffed, be sure to paper the Fat, that as little may be lost as possible. All Joints are to be laid a Distance from the Fire, till soaked, then near the Fire; when you lay it down, baste it with good Butter, (except it  
be

be the Shoulder as aforesaid, and that may be done the same, if you rather chuse it) and when it is near enough, baste it again, and dredge it with a little Flour. The Breast must be roasted with the Caul on till it is enough, and the Sweet-bread skewered on the Backside of the Breast. When it is nigh enough, take off the Caul, baste it and dredge it with a very little Flour. All these are to be sent to the Table with melted Butter, and garnished with sliced Lemon.

*TO roast a Pig.* After you have wiped it very dry with a clean Cloth, take a Piece of Butter, and Crumbs of Bread, of each a Quarter of a Pound, a little Sage, Thyme, Parsley, Sweet-Marjoram, Pepper, Salt, and Nutmeg, the Yolks of two Eggs; mix these together, and sew it up in the Belly. Flour it very thick; then spit it and lay it to the Fire, taking care that your Fire burn well at both Ends, or till it does, hang a flat Iron in the Middle of the Grate. Continue flouring it till the Eye sdrop out, or you find the Crackling hard; then wipe it clean with a Cloth wet in Salt and Water, and baste it with Butter. As soon as the Gravy begins to run, put Basons in the Dripping-pan to receive it. When you perceive it is enough, take about a Quarter of a Pound of Butter, put it into a coarse clean Cloth, and, having made a clear brisk Fire, rub the Pig all over with it, till the Crackling is quite crisp, and then take it from the Fire. Cut off the Head, and cut the Pig in two down the Back, where take out the Spit. Then having cut the Ears off, and placed one at each End, and also the under Jaw in two, and placed one at each Side, take some good Butter, melt it, mix it with the Gravy received in the Basons, and the Brains bruised, and a little dried Sage shred small; pour these into the Dish, and serve it up.

*TO roast Pork.* Pork must be well done, or it is apt to surfeit. When you roast a Loin, take a sharp Penknife, and cut the Skin across, to make the Crackling eat the better; the Chine you must not cut at all. The best Way to roast a Leg, is first to parboil it, then skin it and roast it; baste it with Butter, then take a little Sage, shred fine; a little Pepper and Salt, a little Nutmeg, and a few Crumbs of Bread; throw these all over it all the Time it is roasting; then have a little drawn Gravy, to put in the Dish with the

Crumbs that drop from it. Some love the Knuckles stuffed with Onions and Sage shred small, with a little Pepper and Salt; Gravy and Apple-Sauce to it; this they call a Mock-Goose. The Spring, or Hand of Pork, if very young, roasted like a Pig, eats very well, otherwise it is best boiled. The Spare-rib should be basted with a little Bit of Butter, a very little Flour, and some Sage shred small; and served up with Apple-Sauce. The best Way to dress Pork Griskins, is to roast them; baste them with Butter and Crumbs of Bread, Sage, and a little Pepper and Salt: The usual Sauce to these is Mustard.

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*To roast the Hind-Quarter of a Pig, Lamb-fashion.* At the Time of Year when House-Lamb is very dear, take the Hind-Quarter of a large Pig, take off the Skin, and roast it, and it will eat like Lamb, with Mint-Sauce, or with a Sallad, or *Seville* Oranges.

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*To roast Mutton like Venison.* Take a fat Hind-Quarter of Mutton, and cut the Leg like a Haunch of Venison, rub it well with Salt-petre, hang it in a moist Place for two Days, wiping it two or three times a Day with a clean Cloth. Then put it into a Pan, and having boiled a Quarter of an Ounce of All-spice in a Quart of red Wine, pour it boiling hot over your Mutton, and cover it close for two Hours; then take it out, spit it, lay it to the Fire, and constantly baste it with the same Liquor and Butter. If you have a good quick Fire, and your Mutton not prodigious large, it will be ready in an Hour and a Half. Then take it up, and send it to Table with some good Gravy in one Cup, and sweet Sauce in another.

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*To roast a Hare.* Take Crumbs of Bread, and Suet cut small, of each Half a Pound; Parsley and Thyme shred fine; Salt, Pepper, Cloves, Mace, and Nutmeg pounded; three dried Mushrooms cut small, two Eggs, a Glass of Claret, and too Spoonfuls of Kitchup. Mix all these together, and sew it up in the Belly of the Hare; lay it down to a slow Fire, baste it with Milk, till it becomes very thick; then make a brisk Fire, roast it for Half an Hour, baste it with Butter, and dredge it with a little Flour.

2] Or, Case the Hare, and you may lard it if you please on the Haunches, then take the Liver and parboil it, and mince it small, add to it some grated Bread, some Nutmeg, grated Pepper, Salt, Sweet Marjoram powdered or chopped small; mix these well together, and then butter two or three Eggs, and put them to the above Mixture, and make it like a Paste, then put it in the Belly of the Hare, and serve it up. When you lay it down to the Fire, put into the Dripping-pan an Onion cut in two, six good Cloves, some Lemon-peel, and a little Salt, with three Pints of Water; baste the Hare with this till it is almost enough, and then baste it with Butter; when it is served to the Table, the Liquor in the Dripping-pan is a proper Sauce for it; you may thicken it if you please with Butter rolled in Flour; it is necessary to have Venison Sauce with it, or Gravy Sauce, if you do not use the Liquor from the Dripping-pan; garnish it with Lemon or Orange sliced.

3] Or, Set and lard it with Bacon; make for it a Pudding of grated Bread, the Heart and Liver being parboiled and chopped small; with Beef Suet and sweet Herbs, mixed with Marrow, Cream, Spice, and Eggs; then sew up its Belly, and roast it. When it is roasted, let your Butter be drawn up with Cream, Gravy or Claret.

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*To roast Rabbits.* Lay them down to a moderate Fire, baste them with good Butter, and dredge them with Flour. Melt some good Butter, and having boiled the Livers with a Bunch of Parsley, and chopped them small, put Half into the Butter, and pour it into the Dish, garnishing it with the other Half.

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*To roast Venison.* Wash your Venison in Vinegar and Water, dry it with a Cloth, and cover it with the Caul, or, instead thereof, with a buttered Paper. Make a brisk Fire, lay it down, and baste it with Butter till almost enough. Then take a Pint of Claret, boil it in a Sauce-pan with some whole Pepper, Nutmeg, Cloves and Mace. Pour this Liquor twice over the Venison before you take it up. Have your Dish on a Chafing-dish of Coals to keep it hot. Then take it up, strain the Liquor you poured over the Venison, and serve it up in the same Dish with the Venison,



with good Gravy in one Bason, and sweet Sauce in another.

**A Collar of Mutton roasted.** You must take the Breast and Neck of Mutton together, skin it in the whole Piece, then parboil it, and prepare a Mixture of Crumbs of Bread, a little Pepper, Salt, Nutmeg, Lemon-peel grated, and a little sweet Herbs; to this put the Yolks of six hard Eggs beat in a Mortar, with five Ounces of Butter; mix this with the other Ingredients, then take the Inside of the Mutton and strew it upon it, then roll it up as close as you can, bind it about with a Fillet, then spit it; it must be spitted through the Middle length-ways, and basted with Butter, salting it every now and then; then take the grated Bread and some of the same Seasoning above, sprinkled upon it before it is enough; when it is enough, serve it with strong Gravy and Lemon Juice, and garnish with Lemon and Orange sliced; if Oysters are in Season, add fried Oysters.

**A Neat's Tongue roasted.** Take a pickled Tongue, and boil it till the Skin will come off, and when it is skinned, stick it with Cloves, about two Inches asunder, then put it on a Spit, and wrap a Veal Caul over it, and roast it till it is enough; then take off the Caul, and just froth it up, and serve it in a Dish with Gravy, and some Venison or Claret Sauce in a Plate; garnish with Raspings of Bread sifted, and Lemon sliced.

**To roast a Calves Liver.** Take a fresh Calves Liver, and make a large Hole in it with a Knife to run length-ways through it; then make some Stuffing of the Liver parboiled, some grated Bread, some Lemon-peel grated, some sweet Herbs shred small, three buttered Eggs, mixed all together, some Salt, Pepper, and Nutmeg; then fill the Holes with the Stuffing; you may lard the Liver with fat Bacon, or wrap it in a Caul of Veal; it is better to roast it on a String, than skewer it on a Spit; you may serve it with Venison Sauce or Gravy Sauce; garnish with Lemon sliced.

**To roast a Tongue, or Udder.** Parboil your Tongue or Udder, then stick into it ten or twelve Cloves, and whilst it is roasting baste it with Butter. When it is ready, take

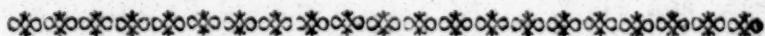
take it up, and send it to Table with some Gravy and sweet Sauce.

*TO roast a Goose.* Take a little Sage, a small Onion chopped small, some Pepper and Salt, and a Bit of Butter; mix these together, and put them in the Belly of the Goose. Then spit it, singe it with white Paper, dredge it with a little Flour, and baste it with Butter. When it is enough, (which is known by the Legs being tender) take it up, and pour through it two Glasses of red Wine, and serve it up in the same Dish, and Apple-Sauce in a Basin.

*TO roast a Turkey.* Take a Quarter of a Pound of lean Veal, a little Thyme, Parsley, Sweet-Marjoram, a Sprig of Winter-Savory, a Bit of Lemon-peel, one Onion, a Nutmeg grated, a Dram of Mace, a little Salt, and half a Pound of Butter; cut your Herbs very small, pound your Meat as small as possible, and mix all together with three Eggs, and as much Flour or Bread as will make it of a proper Consistence; then fill the Crop of your Turkey with it, paper the Breast, and lay it down at a good Distance from the Fire. When the Smoke begins to draw to the Fire, and it looks plump, baste it again, and dredge it with a little Flour, then take it up and send it to Table.

*See Sauces.*

*TO roll a Breast of Mutton.* Bone the Mutton, make a savory Forced-Meat for it, wash it over with the Batter of Eggs, then spread the Forced-Meat on it; roll it in a Collar, and bind it with Pack-thread; then roast it; put under it a Regalia of Cucumbers.



#### *General Directions for BOILING.*

**L**ET your Pot be very clean, and as a Scum will arise from every Thing, shake a small Handful of Flour in the Pot, which will take all the Scum up, and prevent any from falling down to make the Meat black. All salt Meat must be put in when the Water is cold; but fresh Meat, not till it boils; allowing a Quarter of an Hour's Boiling to each Pound of Meat; so eight Pounds requires two Hours; twelve Pounds three Hours, &c.

**TO** *boil a Tongue.* If it be a dried Tongue, it must be laid in warm Water for six Hours, then lay it three Hours in fresh cold Water. Then take it out and boil it three Hours, which will be sufficient. If your Tongue be just out of Pickle, it must lie three Hours in cold Water, and then boil it till it will peel.

**TO** *boil a Ham.* Lay it in cold Water two Hours, wash it clean, and tie it up in clean Hay. Boil it very slow the first Hour, and very brisk an Hour and a Half more. Take it up in the Hay, and so let it lie till cold, then rub the Rind with a clean Piece of Flannel.

**TO** *boil House-Lamb, or Fowls.* These are best boiled in Milk and Water, being tied up in a clean Cloth well floured. An Hour will boil it if large, and so in Proportion if smaller.

**TO** *boil Pickled-Pork.* Wash your Pork, and scrape it clean; then put it in when the Water is cold, and boil it till the Rind be tender.

**A** *Boiled Goose.* When your Goose has been seasoned with Pepper and Salt for four or five Days, you must boil it about an Hour; then serve it hot, with Turnips, Carrots, Cabbage or Collyflowers, tossed up with Butter.

**TO** *boil Rabbits.* Truss them for boiling, and lard them with Bacon; then boil them quick and white; for Sauce take the boiled Liver, and shred it with fat Bacon; toss these up together in strong Broth, White-wine Vinegar, Mace, Salt, and Nutmeg; set Parsley, minced Barberries, and drawn Butter. Lay your Rabbits in a Dish, and pour the Sauce all over them; garnish it with sliced Lemon and Barberries.

**TO** *boil Pigeons.* Stuff your Pigeons with sweet Herbs, chopped Bacon, grated Bread, Butter and Spice, the Yolk of an Egg; then boil them in strong Broth, Butter and Vinegar, Mace, Salt, and Nutmeg; set Parsley, minced Barberries, and drawn Butter; lay your Pigeons in the Dish; pour

for Boiling.

*Pocket-Book.*

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pour the Lear all over them ; garnish it with sliced Lemon and Barberries.

2] Or, Boil them with whole Spice, and boil them afterwards in this Pickle ; take three Pints of Water, a Quart of white Wine, and a Quart of Vinegar ; season it with savory Seasoning ; when boiled, take them up ; when cold, keep them in this Pickle, and eat them with Oil and Vinegar.

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*To boil Fowls.* Boil them as aforesaid ; for the Sauce, tofs up Veal Sweet-breads, Artichoke Bottoms, Lamb-stones, Cocks-combs, hard Eggs, all sliced in a strong Broth ; white Wine, Pistachio Nuts, Asparagus Tops, and Spice ; thicken it with a Bit of Butter rolled up in Flour ; garnish it with sliced Lemon.

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*To boil Pullets and Oysters.* Boil them as usual in Water and Salt, with a good Piece of Bacon ; for Sauce draw up a Pound of Butter, with a little white Wine, strong Broth, and a Quart of Oysters ; put your Pullets in the Dish, cut the Bacon and lay it about them, with a Pound and Half of fried Sauages ; garnish them with sliced Lemon.

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*A Leg of Mutton à la Daube.* Lard your Meat with Bacon ; half roast it, draw it off the Spit, and put it in as small a Pot as will boil it ; a Quart of white Wine, a Pint of Vinegar, strong Broth, whole Spice, Bay-leaves, Sweet-marijoram, Savory, Onions. When the Meat is ready, make the Sauce of some of the Liquor, Mushrooms, diced Lemon, and two or three Anchovies ; thicken it with brown Butter, lay it in the Dish, pour on the Sauce, and garnish it with sliced Lemon.

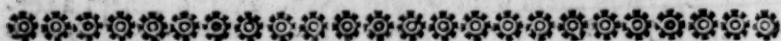
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*A Leg of Mutton à la Royale.* Lard it with Bacon and Slices of Veal larded, roll up your Lard in Spice and Herbs, then bring them to a Brown in melted Lard ; boil the Leg in strong Broth, sweet Herbs, an Onion stuck with Cloves ; when it is ready lay it in a Dish ; lay round it the Collops, then pour on it a fine Ragoo ; garnish it with sliced Lemon and Oranges.

Having



Having given some Directions for Roasting and Boiling, (being the two most usual Ways of dressing Meat, &c.) I shall in the next Place treat of Steaks and Cutlets.



*Various Ways of dressing Butcher's Meat, Fowls, and Fish.*

*Steaks and Cutlets.*

**BEEF Steaks fried.** Take Rump Steaks, or any other tender Part of the Beef, put some Pepper and Salt upon them, and then put them in a Pan with a Piece of Butter, and an Onion, over a slow Fire, close covered; and as the Gravy draws, pour it from the Beef, still adding more Butter, at times, till your Beef is enough; then pour in your Gravy with a Glass of Claret or strong Beer; then let it just boil up, and serve it hot, with Juice of Lemon, or a little Verjuice.

**BEEF Steaks with Oysters.** Take some tender Beef-steaks; pepper them to your Mind, without Salt, which would make them hard; turn them often, till they are enough, which you will know by their feeling firm; then salt them to your Mind.

For the Sauce take Oysters with their Liquor, and wash them in Salt and Water; let the Oyster Liquor stand to settle, and then pour off the clear; stew them gently in this, with a little Mace or Nutmeg, some whole Pepper, a Clove or two, and take care you do not stew them too much, for they will be hard; when they are almost enough, add a little white Wine, and a Piece of Butter rolled in Flour to thicken it.

Some will put an Anchovy or Mushroom-ketchup into this Sauce, which will make it very rich.

**VEAL Cutlets.** Cut your Veal in Slices; season them with Pepper, Salt, Nutmeg, Sweet-Marjoram, and a little Lemon-peel grated; wash them over with Egg, and strew over them this Mixture; lard them with Bacon, dip them in melted Butter, and wrap them in white Papers buttered; broil them on a Gridiron a good Distance from the Fire; when they are enough unpaper them, and serve them with Gravy and Lemon sliced.

*Scotch*

**SCOTCH Collops.** Take Slices of lean Veal, the Yolks of six Eggs, beat up in melted Butter, a little Salt, some Nutmeg, and Lemon-peel grated; then dip in your Veal, and fry them quick, shaking them all the while to keep the Butter from oiling; then put to them some Gravy, some Mushrooms or Forced-meat Balls, garnished with Sausages, and Lemon, and Slices of Bacon fried.

**WHITE Scotch Collops.** Do not dip them in Eggs, but fry them till they are tender, but not brown. Take your Meat out of the Pan, and pour all out, and then put in your Meat again as before, only now put in some Cream.

**BOMBARDED Veal.** Take a Fillet of Veal; cut out of it lean Pieces as thick as your Hand; round them up a little, and lard them very thick on the round Side; lard five Sheeps Tongues, being boiled and blanched; then make a wet seasoned Forced-Meat with Veal, red Bacon, Beef-suet, an Anchovy beaten; roll it into a Ball; then make another tender Forced-Meat with Veal Fat, Bacon, Beef-suet, Mushrooms, Thyme, Spinage, Parsley, Sweet-Marjoram, Winter-favory, green Onions; season it and beat it; when forced put it in a Veal Caul, and break it in a little Pot; then roll it up in another Veal Caul, wet with the Batter of Eggs; roll it up like a Polonia Sausage; tie it at both Ends, and slightly round, and boil it; your forced Ball being baked, put it in the Middle of the Dish; your larded Veal, being stewed in strong Broth fried in Batter of Eggs, lay round it, and the Tongues fried brown between each; then pour on them a Ragoo, lay about it the other Forced-Meat; cut it as thin as a Half-crown, and fry it in Batter of Eggs; then squeeze on it an Orange, and garnish with Lemon and Orange.

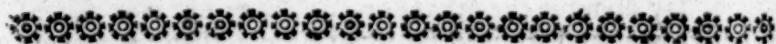
**CUTLETS à la Maintenoy.** Season your Cutlets of Mutton with savory Spice and Sweet-breads shredded, then dip two Scotch-collops in Batter of Eggs, and clap on both Sides of each Cutlet; then a Rasher of Bacon on each Side; broil them or bring them off in the Oven; when they are dressed take off the Bacon, and send up your Collops and Cutlets wrapped up in clean white Paper as Letters, or you may leave them out, and send them up in a Ragoo of Mushrooms,

Mushrooms, Oysters, and Sweet-breads ; garnish them with sliced Lemon and Orange.

**MUTTON** *Cutlets from Pontack's.* Take a Handful of grated Bread, a little Thyme and Parsley, and Lemon-peel shred very small, with some Nutmeg, Pepper, and Salt; then take a Loin of Mutton, cut it into Steaks, and let them be well beaten ; then take the Yolks of two Eggs. Rub all over the Steaks. Strew on the grated Bread with these Ingredients mixed together. Make your Sauce of Gravy, with a Spoonful or two of Claret, and a little Anchovy.

**VEAL** *Cutlets from Pontack's.* Take a Neck of Veal, cut it into Steaks fried in Butter. Boil the Cragg to strong Broth, two Anchovies, two Nutmegs, some Lemon-peel, Penny-royal and Parsley shred very small ; burn a Bit of Butter, pour in the Liquor and the Veal Cutlets with a Glass of white Wine, and toss them up all together. If it be not thick enough, flour a Bit of Butter and throw in. Lay it into the Dish. Squeeze an Orange over, and strew Salt as much as will relish.

**BEEF** *Collops stewed.* Cut raw Beef as you would do Veal for Scotch Collops ; lay it with a little Water in a Dish ; put to it a Glass of white Wine, a Shalot, some Marjoram powdered, some Pepper and Salt, and a Slice or two of fat Bacon among your Collops ; put this over a quick Fire for a little time, till your Dish is full of Gravy ; then you may put in a little Mushroom Juice ; serve it hot, and garnish with Lemon sliced.



#### HASHING and STEWING.

**BEEF**, *to hash.* Take some Slices of tender Beef, and put them in a Stew-pan, well floured, with a Slice of Butter, over a quick Fire, for three Minutes, and then put to them a little Water, a Bunch of sweet Herbs, or a little Marjoram alone, an Onion, some Lemon-peel, with some Pepper, Salt, and some Nutmeg grated ; cover these close, and let them stew till they are tender ; then put in a Glass of Claret, or strong Beer, that is not bitter, and strain your

your Sauce ; serve it hot, and garnish with red Beet-root, and Lemon sliced ; it is a very good Dish.

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**BEEF**, *a fine Hash of, at little Expence.* Cut your Beef in thin Slices, then make your Sauce for it as follows ; take an Onion cut in two, some Pepper and Salt, a little Water, and some strong Beer ; then take a Piece of Butter rolled in Flour in your Pan, stirring it till it burns ; then put in your Sauce, and let it boil a Minute or two ; then put in your Beef, and let it just warm through, for if you let it lie too long it will harden it.

A little Claret may be put in just before you take it off the Fire ; if you use no Beer, some Mushroom or Walnut Liquors ; garnish with Pickles.

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**MUTTON**, *to hash.* Take your Mutton not too much roasted, and cut it in small Pieces ; then take half a Pint of Oysters, and wash them in Water, and put them in their own Liquor in a Sauce-pan, with whole Pepper, some Mace, and a little Salt ; let them stew a little, then put in one Anchovy, a Spoonful of Kitchen Sauce, or pickled Walnut Liquor, some Gravy, if you have it, or Water ; then put in your Mutton, and a Piece of Butter rolled in Flour ; let it boil up till the Mutton is warm through ; then put in a Glass of Claret, lay it upon Sippets, garnished with sliced Lemon or Capers ; you may add some Mushrooms if you will.

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**MUTTON**, *to hash another Way, or any such Meat.* Take a little strong Broth or Water, one Shalot, a little Pepper, whole Mace and Salt, a few Sprigs of sweet Herbs, a little Anchovy, two Slices of Lemon ; let it stew a little, then thicken it with Butter that is burnt : Serve it with Sippets and Pickles.

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**CALVE's-Head Hash.** Your Calve's-head being slit and cleansed, half-boiled, and cold, cut it in thin Slices, and fry it in a Pan of brown Butter ; then having a Toss-pan on the Stove, with a Pint of Gravy, as much strong Broth, a Quarter of a Pint of Claret, as much white Wine, and a Handful of savoury Balls, two or three shriveled Palates, a Pint of Oysters, Cocks-combs, Lamb-stones and Sweet-breads, boiled, blanched, and sliced, with Mushrooms, Truffles and  
D Morels,



Morels, two or three Anchovies, as many Shalots, a Faggot of sweet Herbs, tossed up and stewed together; season it with savoury Seasoning; then scotch the other Side crofs and crofs, flour, baste, and broil it. The Hash being thickened with brown Butter, put it in the Dish; lay over and about it fried Balls, and the Tongue sliced and larded with Bacon, Lemon-peel, and Beet-root; fry in the Batter of Eggs sliced Sweet-breads, carved Sippets, and Oysters; lay in your Head, and place these in and about the Dish; garnish with sliced Orange and Lemon.

**SALMAGUNDI.** Take the Lean of some Veal that has been roasted or boiled, take none of the Skin, nor any Fat, mince this very small, (you must have about Half a Pound of it) then take a pickled Herring, and skin it, and mince the Flesh of it, or the Flesh of four Anchovies; cut a large Onion, with two Apples, as small as the rest; mix these together, laying them in little Heaps, three on a Plate; set some whole Anchovies curled, or upright, in the Middle, and garnish with Lemon and Pickles. This to be served cold, with Oil, Vinegar, and Mustard.

**A Cold Hash, or Salmagundi.** Mince the white of a cold Turkey, that has been roasted, with eight Anchovies, eight pickled Oysters, six pickled Cucumbers; mince all small; then lay it in a Dish handsomely; lay round all Sorts of Pickles and Mushrooms, Cloves, Capers and Samphire, and set by it Oil and Vinegar. This is proper to a cold Treat. So hash cold roast Veal, or the like.

**MUTTON Chops stewed.** Cut your Chops thin, take two earthen Pans, put one over the other, lay your Chops between, and burn brown Paper under them.

**BEEF, stewed.** Cut four Pounds of stewing Beef, with some of the hard Fat of Brisket Beef cut into Pieces; put these into a Pan, with some Salt and Pepper, some Powder of dried Sweet Marjoram, a few Cloves powdered, three Pints of Water; cover the Pan close, and let it stew four Hours; then put some Turnips cut into Dice, a Carrot cut in the same Manner, the white Part of a large Leek, two Heads of Sallery shred, and a Piece of a Crust of Bread burnt,

burnt, with half a Pint of Claret or small Beer, if you think Beer as good as Wine; let it stew an Hour longer, and serve it hot; you must garnish with Carrot sliced.

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**BEEF, Brisket of, stewed.** Take a Piece of Brisket of Beef, rub your Beef with common Salt, and some Saltpetre, and let it lie four Days; then lard the Skin of it with fat Bacon, and put it in a Stew-pan that will shut close, a Lemon cut in half with the Rind on, and lay them in with the Beef; then put in some sweet Herbs, some whole Cloves, half a Nutmeg sliced, some Pepper, an Onion, or three or four Shalots; half a Pound of Butter, a Pint of Claret or strong Beer, and a Quart of Water; shut your Pan close, and let it stew gently six Hours, till it is very tender; then take some boiled Turnips cut in Dice, flour them, and fry them brown, then pour off the Liquor the Beef was stewed in; having strained it, thicken it with burnt Butter, and mix your fried Turnips with it, and pour all together over your Beef; garnish with Lemon sliced, and serve it hot.

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**BEEF, a Rump of, or any other Piece, stewed.** When you are provided with a Piece of Beef to your Mind, lay it in a glazed earthen Pan; then put to it a Quart of Ale, and some Claret, with some Verjuice, and as much Water as will cover it, with some Pieces of Lemon-peel, and a Bunch of sweet Herbs, with an Onion or two, and some Salt and Pepper, a few Cloves and some Nutmeg; close this, and stew it five Hours; then lay it in a Dish, and when you have strained the Sauce, thicken it with burnt Butter and Flour, and serve it with the Sauce poured over it, and garnish with Slices of Lemon, or red Beet-roots.

This Way will do for an Ox-Cheek.

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**BEEF, Portugal.** Brown the Skin of a Rump of Beef in a Pan of brown Butter, and force the Lean with Suet, Bacon, boiled Chestnuts, Anchovies, savoury Seasoning, and an Onion; stew it in a Pan of strong Broth till it is very tender; then make for it a Ragoo with pickled Gerkins, and boiled Chestnuts; thicken it with brown Butter, put it in the Dish, and pour the Ragoo on it, and garnish it with sliced Lemon.

**VEAL, stewed.** Take some lean Veal, raw, or roasted, or boiled; cut it in thick Slices, then put them in as much Water as will just cover them; then put to them a little Pepper and Salt, and Nutmeg, a little Mace, a little Sweet Marjoram, a Shalot, and a little Lemon-peel; and when they are almost stewed enough, put into the Liquor a little Mushroom Gravy, a little Lemon Juice, a Glass of white Wine, and let it stew a little longer; then strain off the Liquor, and put some pickled Mushrooms in the Sauce, if you have them, and thicken your Sauce with Cream, or Butter rolled in Flour; garnish with sliced Orange or Lemon, and fried Oysters.

**VEAL, a Neck of, stewed.** Take a Neck of Veal and cut it in Steaks, season them with Salt, grated Nutmeg, Thyme, and Lemon-peel grated; and when you put it into your Pan, put to it some thick Cream, according to the Quantity you do; let it stew gently till it is enough, then put into your Pan two Anchovies, and some Gravy or strong Broth, and a Piece of Butter rolled in Flour; toss it up till it is thick, then put it in a Dish, and serve it hot; garnish with Lemon.

**MUTTON, a Rump, Leg, or Neck of, to stew.** Break the Bones, and put them in a Pot with a little whole Pepper, Mace and Salt; one Nutmeg, one Anchovy, one Turnip; a little Bunch of sweet Herbs, two Onions, a Pint of Ale, a Quart of Claret, one or two Quarts of Water, a hard Crust of Bread; stop it up, and let it stew five Hours, and serve it with Toasts and the Gravy. Put half this to the Mutton, and stew it two Hours. So you bake Ox-Cheek.

**HARE, to jug.** When you have cased your Hare, turn the Blood out of the Body into your Jug, then cut your Hare to Pieces, but do not wash it; then take three Quarters of a Pound of fat Bacon, and cut it in Slices; pour in then to the Blood near a Pint of strong old pale Beer, and put in an Onion stuck with twelve Cloves, and a Bunch of sweet Herbs; then season your Hare with Pepper and Salt, a little Nutmeg, and a little Lemon-peel; then put your Hare in your Jug, a Layer of Hare, and a Layer of Bacon; then  
stop

stop the Jug close, that no Steam can come out, and put the Jug in a Kettle of Water over the Fire, and let it stew three Hours; then strain off the Liquor, and thicken it with burnt Butter; serve it hot, and garnish with sliced Lemon.

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**HARE**, *to stew.* Beat it well in its own Blood, then fry and cut it in little Bits; put it into a Stew-pan, with a Pint of white Wine and Water alike, a Bunch of sweet Herbs, a little whole Pepper, Cloves, Mace and Salt, two Slices of Lemon, and two Shalots: Let this stew half enough; then put in fifty Balls of Forced-Meat, one Anchovy, half a Pint of Claret, eight Ounces of Links; let it stew till tender; thicken it with Butter; serve it with Sippets, Lemon shred, and Barberries; or use Claret and no white Wine, which you please.

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**FOWLS**, *wild, to stew.* Half-roast them; then cut them into little Bits; when cold put them into a Stew-pan, with a little Claret and Water, a Sprig of sweet Herbs, a little whole Pepper, Cloves, Mace and Salt, a little of each, one Anchovy, a Slice of Lemon; let it stew till tender; then thicken it with burnt Butter; so serve them with Sippets and Lemon sliced, or stew them only in Gravy.

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**DUCKS**, *to stew.* Take your Ducks and season them with Salt, Pepper, and a few Cloves, a Shalot or two, with a Piece of Butter in the Belly of each of them; put them in an earthen Pan that will just hold them, then put half a Pint of Claret, and as much strong Gravy, and half a Pound of Butter under and over your Ducks, and half a Pint of Water, a Bunch of sweet Herbs, some whole Cloves, then cover the Pan close; let them stew two Hours and a half, then strain the Liquor, and pour it over your Ducks; serve them hot, and garnish with Lemon sliced, and Raspings of Bread. In this Manner you stew Easterlings or Widgeons.

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**PIGEONS**, *to stew.* Take six Pigeons, with four buttered Eggs, some grated Bread, with some Salt, Nutmeg and Pepper, a little Mace and some sweet Herbs; mix this all together, and put it in the Belly of the Pigeons; sew them up, Top and Bottom, stew them in strong Broth, with half a



Pint of white Wine, put a little Bundle of sweet Herbs, and a Bit of Lemon-peel and an Onion; when they are almost done, put in some Artichoke Bottoms boiled and fried in brown Butter, or Asparagus Tops boiled; thicken up the Liquor with the Stuffing out of the Pigeons, and a Bit of Butter rolled in Flour; strain the Sauce; garnish the Dish with sliced Lemon, and thin Bits of Bacon toasted before the Fire.

2] Or, Fry them a little light brown, (they are very apt to burn) stuff them with Veal, Crumbs of Bread, Spice, Suet, sweet Herbs, an Onion, whole white Pepper, two or three Corns of *Jamaica* Pepper, and a Bay-Leaf; let them stew till tender, then put them into Gravy, and send them up with Mushrooms and Truffles, (as Ragoosauce is.)

**MUSHROOMS, stewed.** Take fresh Mushrooms, either in Buttons, or when the Tops are spread, clean them well, washing the Buttons with a wet Flannel, and the Tops must have their Skins pulled off, and their Gills scraped out, if they happen to be found, or else do not use them; cut the Tops, if they are good, in large Pieces, and put them all together in a Sauce-pan, without any Liquor; cover it close, and let them stew gently, with a little Salt, till they are tender, and covered with Liquor; then take out your Mushrooms, and drain them, or else put some Pepper to them, with some white Wine, and when they have boiled up, pour off the Sauce, and thicken it with a little Butter rolled in Flour; some will put in a Shalot at the first, and other Spice, but that will spoil the Flavour of the Mushrooms, which every Body desires to preserve.

**CURRIE, an East-India Dish.** Take two Fowls, skin them, cut them as for a brown Fricassee; pepper, salt and flour them; take six Cucumbers, six Onions; put them in a Pan, and fry them together; put them in something to drain the Fat from them; then put two Quarts of boiling Water to them, two Ounces of Coriander-Seed pounded, and sifted through a Sieve, three Bay-Leaves; put them all in a Stew-pan, and simmer them over a slow Fire; stew them till quite tender; add to it some Butter, and some Rice boiled quite tender, to put in; serve it up with some strong Gravy.

POLOW,

**P O L O W**, *to make.* Take a Fowl, boil it tender, and Half a Pound of Rice boiled just tender; strain it through a Sieve, so that it shake Bit by Bit; boil some whole Pepper in it, and three or four Onions; put your Fowl in a Dish, cover it all over with the Rice; put the Onions round it for Garnish. Make a strong Gravy, and some melted Butter.

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**A P P L E S**, *stewed.* Take eight large Pippins, pared and cut in Halves; then take a Pound of fine Sugar, and a Quart of Water; then boil the Sugar and Water together, skim it, and put your Apples in the Syrup to boil, covered with Froth till they are clear and tender; put a little Juice of Lemon in, and Lemon-peel cut long and narrow, and a small Glas of white Wine; let them give one Boil up, then put it in a China Dish, and serve it cold.

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**P I G**, *to stew.* Take a Pig and roast it till it is hot; then skin it, and cut it in Pieces; then put some white Wine and good Gravy, some Pepper, Salt and Nutmeg, an Onion, a little Sweet-Marjoram, and some Elder Vinegar, with some Butter, into a Stew-pan with your Pig, and stew it gently; when it is enough lay it upon Sippets, and garnish with Lemon sliced.

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**C A L V E's Head**, *to bake.* Wash your Head clean, and divide it, then beat the Yolks of three Eggs, and with a Feather trace it over the Outside of the Head; then take some grated Bread, some Pepper and Salt, and Nutmeg, some Lemon-peel grated, with some Sage cut small; then strew this Mixture over the Outside of the Head, lay it in an earthen Dish, then cover the Head with some Bits of Butter; put a little Water in the Dish, then bake it in a quick Oven, and when you serve it, pour on some strong Gravy, with the Brains first boiled and mixed in it; garnish with Lemon. If you do not approve of the Brains in the Gravy, put them in a Plate with the Tongue.

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**C A L V E's Head**, *to bake another Way.* Take a Calve's Head and divide it; then take the Yolks of four Eggs, and beat them well, and with a Feather trace the Eggs over the Outside of the Head, and strew over it some Raspings of Bread.

Bread sifted, a little Flour, some Pepper and Salt, some Mace and Nutmeg, with some Sage and sweet Herbs shred small, and then cover the Head with some Bits of Butter, and put in the Pan some white Wine and Water, and some Gravy, and cover it close; then bake it in a quick Oven, and when you serve it with the Gravy that it was baked in, thicken it with burnt Butter, and garnish it with the Brains cut in Pieces, and dipped in thick Butter, and fry them brown, and Lemon sliced and fried Oysters, and fried Bread. Serve it hot.

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*CALVE's Head, to dress in a grand Dish.* Take a large Calve's Head and divide it, and wash it well; then take the Brains and wash them, and dry them and flour them; put them in a Cloth, and boil them till they are half-done; then cut the Flesh off one Side of the Head in Slices, like hashed Meat, and the other Side of the Head must remain whole, carbonaded with a sharp Knife cross-ways; take the hashed Part with some of the Liquor it was boiled in; put a Glas of white Wine, a little Mushroom-Ketchup, a little Mace beat fine, some Nutmeg grated, a little grated Lemon-peel, and some sweet Herbs, and stew them all together; when it is enough, put in a little Juice of Lemon, and thicken it with Cream or Butter; put in a Pint of Oysters, and Half a Pint of pickled Mushrooms, which must be tossed up with the Sauce; when you thicken it, you must cut the Eye in Pieces amongst the Hash; then you must take the other Side of the Head, and cut it cross-ways in Diamonds, about an Inch over; then take the Yolks of two Eggs, and with a Feather pass over it; then put upon it this Mixture; take some grated Bread, a little Pepper and Salt, with some Nutmeg and Mace, and a little Sweet-Marjoram powdered; mix these well together, then put some Bits of Butter upon it, and put it before a brisk Fire till it is enough; this must be laid in the Middle of the Dish, and the Hash round it; the Brains must be cut in Pieces, and stewed with a little red Sage cut very small, and a little Spice and Salt; then dip it in a thick Batter made of Eggs, Flour, and Milk; fry these well in hot Hog's Lard; then take Oysters stewed in their Liquor, and some Spice; take off their Fins, and dip them in the same Batter, and fry them; then take some Pieces of Bread cut the Length of your Finger, and fry them crisp; as for the other Part

Part of the Garnish, red Beets, picked and sliced, and Lemon sliced; serve it hot.

**BEEF**, *baked the French Way.* Take some tender Beef and bone it, take away the Sinews and Skin, then lard it with fat Bacon, season your Beef with Pepper, Salt, and Cloves; then tie it up tight with Packthread, and put it in an earthen Pan, some whole Pepper, an Onion stuck with twelve Cloves, the Bones broke, and put a-top two or three Bay-Leaves, a Bunch of sweet Herbs, a Quarter of a Pound of Butter, Half a Pint of Claret or White-wine Vinegar, or Verjuice; cover it close, bake it four or five Hours; serve it hot with its own Liquor, or serve it cold in Slices, to be eat with Vinegar and Mustard.



#### FRICASSEES.

**RABBETS**, *a white Fricassée of.* Take two or three Rabbits, and cut them to Pieces, and put them in a Stew-pan, with three Ounces of Butter; then season them with Pepper and Salt, a Nutmeg, a little Thyme and Sweet-Marjoram, a little Lemon-peel grated, and let these be close covered, and stew them gently till they are tender, in Half a Pint of Veal Broth, with an Onion; then strain off the Liquor, and beat three Yolks of Eggs, with some Cream; then put some of the Broth by degrees to the Eggs and Cream, keeping them stirring, lest they curdle. You may put to it some Parsley, boiled tender, and shred small; then toss them up thick, adding some Mushrooms; and serve them hot, with a Garnish of sliced Lemon and red Beet-roots.

**RABBETS**, *a brown Fricassée of.* Take two or three young Rabbits, cut them in Pieces, and stew them in Gravy made of Beef, some whole Pepper, two Shalots, an Anchovy or two, a Bit of Horse-radish, a little sweet Marjoram powdered small; stew the Rabbits about a Quarter of an Hour, then take them out of the Gravy, and strain the Liquor; then fry your Rabbits in good Lard or Butter, then thicken your Gravy with burnt Butter; add a Glass of Claret; you may fry some Forced-meat Balls made of the Livers parboiled,



parboiled, and a little Parsley shred small, some Nutmeg grated, a very little grated Bread, some Pepper and Salt, two buttered Eggs; mix these all together, make this up, and dip them in the Yolks of Eggs, then roll them in Flour, and fry them; garnish your Dish with them and fried Parsley, and Lemon sliced.

**CHICKENS**, a *brown Fricassée of*. Take Chickens fresh killed, and skin them; cut them in Pieces, and fry them in Butter or Lard; when they are fried, take them out and let them drain; then make some Balls of Forced-Meat, and fry them; then take some strong Gravy, a Shalot or two, some Spice, a Bunch of sweet Herbs, a little Anchovy Liquor, a Glass of Claret, some thin lean Tripe cut with a jagging Iron, to imitate Cocks-combs; thicken your Sauce with burnt Butter, then put in your Chickens, and toss them up together; garnish it with fried Mushrooms dipped in Butter, or Lemon sliced, or Parsley fried.

**CHICKENS and Rabbits**, a *brown Fricassée of*. Cut them in Pieces, and fry them brown in Butter; then, having a Pint of Gravy, a little Claret, white Wine and strong Broth, two Anchovies, two shivered Palates, a Faggot of sweet Herbs, and savoury Balls, and savoury Seasoning; thicken it with brown Butter, and squeeze on it a Lemon.

**CHICKENS and Rabbits**, a *white Fricassée of*. Cut them in Pieces, wash them from the Blood, fry them on a soft Fire, and put them into a Frying-pan with a little strong Broth; season them, and toss them up; when it is almost enough, put to it a Pint of Cream, thicken it with a Bit of Butter rolled up in Flour.

**LAMB**, a *white Fricassée of*. Cut a Loin of Lamb in Steaks, take off the Skin and the Kidney with its Fat; it should be ~~wa~~asted before the Fire; you may fill the Fat of the Kidney with Forced-Meat, to lie in the Middle of the Dish; then season your Meat with Pepper, Salt, Nutmeg, a little Sweet-Marjoram dried and powdered, a little *Jamaica* Pepper beat fine, some Lemon-peel, Half a Pint of Mushroom Buttons, some Morels or Truffles, and a Shalot or two; then stew them gently, with a Pint of Veal Broth, or, for want

want of the Broth, boil the Parings of your Mushrooms in a Pint of Water with a little Hartshorn-shavings till it will jelly, strain it off, and stew it in that; when it is stewed enough, pour off the Liquor, and thicken it with Butter rolled in Flour, and the Yolks of three Eggs beaten: If you had no fresh Mushrooms at the Beginning, you must now put in Half a Pint of pickled Mushrooms; then you may add a little white Wine, and some Lemon-juice, brewing all well together; then put your Kidney in the Middle of the Dish, and tofs up your Steaks in the Sauce, and lay them neatly in the Dish, but let not the Sauce cover the Kidney; then garnish with Lemon sliced, or Orange. You may fricassée Rabbits or Chickens the same Way, only taking the Skin off the Chickens.

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**LAMB**, a *Fricassée* of. Cut a Hind-Quarter of Lamb into thin Slices; season-them with savoury Spice and sweet Herbs, and a Shalot; then fry it on the Fire, tofs them up in strong Broth, white Wine, Oysters, Forced-Meat Balls, two Palates, a little brown Butter, and an Egg or two to thicken it, or a Bit of Butter rolled in Flour; and garnish it with sliced Lemon.

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**TRIPE**, a *white Fricassée* of. Take some lean Tripe, and cut it into small square Pieces, and put it in a Stew-pan; put to it a few Capers, some white Gravy, a Glass of white Wine, a Bunch of sweet Herbs, some Nutmeg grated, a little Salt and Pepper, and a Shalot; when it is stewed enough, strain off the Sauce, and add to it some Parsley boiled tender and shred small, with a little Lemon-juice; thicken it with two or three Eggs well beaten together, so that it does not curdle, and serve it hot on fried Sippets; garnish with Lemon sliced. Some thicken the Sauce with Cream and Butter; they are both good.

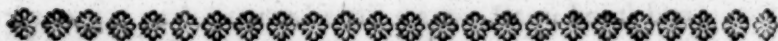
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**CHICKENS**, a *Fricassée* of. Draw and wash your Chickens, then half boil them; then cut them in Pieces, put them into a Frying-pan, and fry them in Butter; then take them out of the Pan, clean it, and put in some strong Broth, some white Wine, some grated Nutmeg, and a little Pepper, Salt, a Bunch of sweet Herbs, and a Shalot or two; let these, with two or three Anchovies, stew on a slow Fire,

Fire, and boil up; then beat it up with Butter and Eggs till it is thick; put your Chickens in, and toss them well together; lay Sippets in the Dish, and serve it up with sliced Lemon, and fried Parsley.

**MUSHROOMS**, a *Fricassee* of. First, peel and wash them; then boil them in a little fair Water, Salt, and a Piece of Butter; this will keep them white; then put them in a Cullander to drain; next toss them up with a Piece of fresh Butter, a Blade of Mace, and what Spice else you please. For a Taste, put in a whole Onion, and a Sprig of Thyme; but let it not remain long there, for fear it changes your Fricassee black; then put in a little strong Broth, or else a little of their own Liquor, and stew them together; after, put in your Lear, made thus: Take the Yolks of Eggs, a little white Wine or Verjuice, a Piece of sweet Butter, and a little grated Nutmeg; toss these well together, just as you are going to serve them away, till they are thick; garnish your Dish, and serve them up hot.

**HARE**, to *fricassee*. Boil the Hare with Apples, Onions, and Parsley; when it is boiled tender, shred it small, then put thereto a Pint of Claret, one Nutmeg, a little Pepper and Salt, and two or three Anchovies; stir these together, with the Yolks of twelve hard Eggs shred small; when it is served up, put in as much melted Butter as will make it moist; garnish the Dish with some of the Bones, and the Whites of Eggs boiled hard, and cut in Halves.



### R A G O O S.

**VEAL** *Sweet-breads*, *Ragoo* of. Cut your Sweet-breads into Pieces as big as a Walnut, wash them and dry them; then burn some Butter in a Frying-pan, and when it is very hot put in the Sweet-breads, stirring them till they are brown; then pour in some Gravy, and some Mushrooms seasoned with Pepper, Salt, with a little All-spice, and stew them about half an Hour, after which pour off your Sauce through a Sieve, and thicken it; place your Veal in the Dish, and pour your Sauce over it; you may add to this Cocks-combs blanched, with Truffles or Morels; but Mushrooms

rooms is enough, if you can get them ; serve it with sliced Lemon or Orange.

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**MUTTON**, *a Leg of, in Ragoo.* Take a Leg of Mutton, lard it with Bacon, and roast it Half an Hour; put it in a Pot with the Mixture as follows : Put to it a Quart of Gravy, and a Quart of Wine, Half a Pint of Verjuice, some Pepper and Salt, and Onions stuck with Cloves ; cover it close, and put a Bunch of sweet Herbs, and then stew it till it is tender ; then take the Liquor and thicken it with burnt Butter, and put some pickled Mushrooms and three Anchovies ; garnish it with Lemon sliced. You may ragoo a Loin or Neck of Mutton the same Way.

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**A Rich Ragoo for a Plate.** Take some Lamb-stones and Sweet-breads, and parboil them, and cut them in Slices, some Cocks-combs blanchd and sliced ; then take your Meats and season them with Pepper, Salt, and other Spice ; then fry them a little in Lard, and drain them ; then toss them up in good Gravy, a Bunch of sweet Herbs, two Shalots, some Mushrooms, Truffles or Morels ; thicken it with burnt Butter, adding a Glas of Claret ; garnish with red Beet-roots, or pickled Mushrooms, or fried Oysters, or Sauzages and Lemon, or Barberries.

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**A Ragoo for made Dishes.** Take Claret, Gravy, sweet Herbs, and savoury Spice, toss up in it Lamb-stones, Cocks-stones and Combs, boiled, blanchd and sliced, Sweet-breads, Oysters, Mushrooms, Truffles and Morels ; thicken these with brown Butter ; use it when called for.

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**VEAL**, *a Ragoo of a Breast.* Bone a Breast of Veal, cut a square Piece, then cut the other Part into two small Pieces ; brown it in Butter, then stew and toss it up in a Pint of Gravy, a little Claret, white Wine, strong Broth, an Onion, two or three Anchovies, Cocks-combs, Lamb-stones, Sweet-breads, blanchd and sliced, with savoury Balls, Oysters, Truffles and Morels, Mushrooms, savoury Spice, and Lemon-juice ; then toss it up, and thicken it with brown Butter ; put the Ragoo in the Dish, lay on the square Piece, sliced Lemon, Sweet-breads, Sippets, Bacon fried in Batter of Eggs ; garnish it with sliced Oranges.

E

SWEET



**SWEET-breads, a Ragoo of.** Set, lard, and force the Sweet-breads with Mushrooms, the tender Ends of Palates, Cocks-combs boiled tender, Spice beat in a Mortar, mixed with fine Herbs and a little grated Bread, and an Egg or two; then fry them thus forced, and tofs them up in Gravy, Claret, white Wine, with Cocks-combs, Mushrooms, Spice, Oysters, and diced Lemon; thicken it with brown Butter, and garnish it with sliced Lemon and Barberries.

**BEEF à la Mode.** Take a Buttock of Beef, interlarded with great Lard, rolled up with savoury Spice, minced Sage, Parsley, Thyme, and green Onions; put it into a great Sauce-pan, and bind it close with coarse Tape. When it is half done, turn it; let it stand over the Fire on a Stove twelve Hours, or in a Campaign Oven. It is fit to be eat cold or hot. When it is cold, slice it out thin, and tofs it up in a fine Ragoo of Sweet-breads, Oysters, Mushrooms, and Palates.  
2] Or, When it is salt, as afore said, cut it in Slices an Inch thick; then lard it with Bacon as big as your Finger; then bake it in Butter, as potted Venison, only add four Bay-Leaves, and a few sweet Herbs; then drain and season it with Spice; then lay it in the Pot in Slices, and cover it with the Butter it was baked in.

**VEAL à la Mode.** Take a Fillet of Veal interlarded as the Beef; add to the stewing of it a little white Wine. When it is cold you may slice it out thin, and tofs it up in a fine Ragoo of Mushrooms.

**OYSTERS in Ragoo.** Burn some Butter, then take large Oysters well washed and dried, and throw them into the Pan with a Shalot or two, and a little Salt; fry them a little, then take them out and let them drain; then boil the Oyster Liquor with Spices to your Mind, some Anchovy, a little Gravy, and thicken it with Butter rolled in Flour, and burn it in the Pan, then pour this Sauce over the Oysters; garnish with fried Bread and Lemon sliced.



*To Dress FISH several Ways.*

**STURGEON, to roast a Piece of.** Stick you Sturgeon with Cloves; then let it roast very leisurely, basting it often with Butter; and when it is enough, serve it with Venison Sauce. EELS,

**EELS, roasted.** Take a large Eel and scour it well with Salt and Water, then skin it almost to the Tail, then gut, wash, and dry it; then take some grated Bread, a little Sweet-Marjoram, some Nutmeg grated, a little Lemon-peel grated, some Salt and Pepper, and two Eggs buttered; make a Pudding of this; you may add a few Oysters and an Anchovy. Mix these all together, and put it in the Belly of the Eel, then rub the Flesh of the Eel with the Yolks of Eggs, and roll it in some of the Seasoning; when there have been no buttered Eggs, then draw the Skin over it, and roll that in the same dry Seasoning; put a Skewer through it, and tie it to a Spit, and baste it with Lard. The same Way is used to spitchcock Eels, only cutting them in Lengths of three Inches, and broiling them; serve this with melted Butter, an Anchovy and Oysters, or Shrimps, if you can have them, and add a little white Wine. Garnish with Lemon sliced.

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**CARPS, larded with Eels, in a Ragoo.** Take a live Carp, scale and slice him from Head to Tail, in four or five Slices on one Side to the Bone; then take a good silver Eel, and cut it as for Lard, as long and as thick as your little Finger, rolled in sweet Herbs, powdered Leaves, and savoury Seasoning; then lard it thick on the sliced Side, and fry it in a Pan of Lard; then make for it a Ragoo, with Gravy, white Wine, Claret, Vinegar, the Spawn, Mushrooms, Capers, grated Nutmeg, Mace, and a little Pepper and Salt; thicken it with brown Butter, and garnish it with sliced Lemon.

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**FISH, to fry.** When your Fish is well cleaned and dried, dip it in Flour; then take an Egg, and beat it up, and dip your Fish in it; then make some Oil hot, and put your Fish in it, and when you think one Side is done enough, turn it; when it is done, set it on a Plate, and let it dry before the Fire.

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**PIKE, to roast.** Scale and wash a Pike from Head to Tail, lard it with Eel's Flesh, rolled in sweet Herbs and Spice; roast it at Length, or turn his Tail into his Mouth, baste and bread it, or bring it off in the Oven; let the Sauce

be drawn Butter, Anchovies, the Spawn and Liver, Mushrooms, Capers and Oysters.

**L**OBSTERS, *to roast*. Run a broad Spit through, and tie it fast; when it begins to crackle, it is enough. Let one be put whole into the Dish, and the other slit in two and laid round it. Make the Sauce with half a Pint of white Wine and an Anchovy, and a little Pepper; let it boil very well, then melt Butter with it thick, put in the Juice of a Lemon, and serve it with stewed Oysters put into the Dish.

2] Or, Run not the Spit through them, but tie them; baste them with Water and Salt. When they are half enough, baste them with Claret, and save it to make Sauce, or serve them with Anchovy Sauce; slit and serve them in the Shells, or whole; garnish them with Shrimps and Laurel; or thus, bruise and mix them with a little fresh Butter or Sugar, and it is fit. Roast them an Hour, till they crack.

**F**ISH, *a Bisk of*. Clean a Pike, then fill its Belly with shelled Shrimps, a little whole Pepper, Cloves, Mace, and a few sweet Herbs; then lard it with pickled Herrings; run a Bird-spit through it, tie it fast to a long flat Splinter, on both Sides the Spit. Roast it an Hour, and baste it often with Butter. Serve it with a stewed Carp on each Side, with Whittings and Pitchcocks; make the Sauce with the Liquor the Carp was stewed in; put into it a Quart of Oysters plumped in their own Liquor, a Pint of Shrimps; then beat it up with two Pounds of fresh Butter; pour it all over the Fish, garnish it with Horse-radish scraped, Sippets fried, Parsley fried, green Oysters fried in Butter, Shrimps, Lemon sliced, and Barberries.

**C**OD's Head, *or fresh Salmon, to dress*. Take a little Water, and put in a Pint of Vinegar, a Handful of Salt, as much Fish Herbs, the Rind of a Lemon, and one Onion. Let it boil a Quarter of an Hour; then lay the Fish on a Fish-plate; being clean washed, put it in, boil it gently till enough; take it up and dry it very well from the Water over Coals. Make the Sauce ready for it, Half a Pint of Gravy, a Pint of white Wine, a little Horse-radish scraped,

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two Anchovies, whole Pepper and Mace, three Slices of Lemon, a few sweet Herbs; boil them half away, then put in two or three Pounds of fresh Butter, a Quart of Oysters plumped in their own Liquor, a Pint of Shrimps, ten Bits of boiled Lobster; tofs it up till very thick. Dish the Fish, and lay on all Sorts of small Fish round it. Then pour the Sauce over it, and garnish the Dish.

2] Or, Set a Kettle on the Fire with Water and Salt, a Faggot of sweet Herbs, an Onion or two; when the Liquor boils, put in the Head on a Fish-plate; in the boiling put in cold Water and Vinegar; when it is boiled, drain and sponge it; for the Sauce, take Gravy, Claret boiled up with a Faggot of sweet Herbs, an Onion, two or three Anchovies drawn up with two Pounds of drawn Butter, Half a Pint of Shrimps, and the Meat of a Lobster shred fine; then put the Head in a Dish, pour the Sauce thereon, stick small Toasts on the Head, lay on and about it the Spawn, Milt, and Liver, and garnish it with fried Parsley, sliced Lemon, and Barberries.

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**TENCH**, *to boil*. Scale your Tench when it is alive, gut it, and wash the Inside with Vinegar; then put it into a Stew-pan when the Water boils, with some Salt and a Bunch of sweet Herbs, and some Lemon-peel, and whole Pepper; cover it up close, and boil it quick till it is enough; then strain off some of the Liquor, and put to it a little white Wine, some Mushroom Gravy, or Walnut Liquor, an Anchovy, some Oysters or Shrimps. Boil these together, and tofs them up with thick Butter rolled in Flour, adding a little Lemon-juice. Garnish with Lemon and Horse-radish, and serve it hot with Sippets.

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**SALMON**, *to boil*. Take your Salmon and wash it with Salt and Water, but do not scale it; then lay your Fish in your Stew-pan, and cover it with Water, and a little Vinegar, a little Salt, and some Horse-radish. You must boil it quick, and must make your Sauce of Oysters stewed in their own Liquor, some whole Pepper, a little Mace, an Anchovy or two, some pickled Mushrooms, and a little white Wine, and thicken it with Butter rolled in Flour; you may add the Body of a Crab in your Sauce; stir it



well, it will make it very rich. Serve it hot, and garnish with fried Oysters or Smelts, and Lemon sliced, with Horse-radish and fried Bread.

**L**OBSTERS, *to butter.* Break the Shells, take out the Meat, and put them into a Sauce-pan with a little seasoned Gravy, a Nutmeg, a little Vinegar, and drawn Butter; fill the Shells, and set the rest in Plates.

2] *Or, to do them sweet.* Season them with Sack, Sugar, Mace, and Lemon-juice, and garnish it with sliced Lemon.

**O**YSTERS, *to fry.* You must make a Batter of Milk, Eggs and Flour; then take your Oysters and wash them, and wipe them dry, and dip them in the Batter; then roll them in some Crumbs of Bread and a little Mace beat fine, and fry them in very hot Batter or Lard.

2] *Or,* Beat four Eggs with Salt, put a little Nutmeg grated, and a Spoonful of grated Bread, then make it as thick as Batter for Pancakes with fine Flour; drop the Oysters in, and fry them brown in clarified Beef-suet. They are to lie round any Dish of Fish; Ox-palates boiled tender, blanched, and cut in Pieces, then fried in such Butter as is proper to garnish Hashes or Fricassees.

**C**OD, *to broil.* Take a large Cod, and cut the thick Part into Pieces an Inch thick, then flour it well, and put it on your Gridiron over a slow Fire; make your Sauce with a Glass of white Wine, an Anchovy, some whole Pepper, or a little Horse-radish, a little Gravy, a Spoonful of the Kitchen Sauce, or pickled Walnut Liquor, with some Shrimps or Oysters, or pickled Mushrooms; boil it together, and thicken it with Butter rolled in Flour, with some of the Liver of the Fish that has been parboiled, and must be bruised in it. Garnish with Lemon sliced, and Horse-radish scraped.

**C**OD, *to stew.* Take your Cod and lay it in thin Slices at the Bottom of a Dish, with a Pint of Gravy, and half a Pint of white Wine, some Oysters and their Liquor, some Salt and Pepper, and a little Nutmeg; and let it stew till it

is almost enough, then thicken it with a Piece of Butter rolled in Flour; let it stew a little longer; serve it hot, and garnish with Lemon sliced.

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**WHITINGS**, *broiled*. Wash your Whitings with Water and Salt, and dry them well, and flour them; then rub your Gridiron well with Chalk, and make it hot; then lay them on; and, when they are enough, serve them with Oyster or Shrimp Sauce. Garnish them with Lemon sliced.

*Note*, The Chalk will keep the Fish from sticking.

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**FISH**, *to spitcock*. Clean Eels well with Salt, skin them, slit them down the Back, or do them whole; then serve them up. Season them with Pepper, Nutmeg and Salt, a few sweet Herbs shred fine, and grated white Bread; then broil them over Coal. Serve them with Anchovy Sauce; so do them for great Dishes of Fish.

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**SALMON**, *to bake whole*. Draw your Salmon at the Gills, wash it and dry it, lard it with a fat Eel; then take a Pint of Oysters, shred some sweet Herbs, some grated Bread, four or five buttered Eggs, with some Pepper, Salt, Cloves, and Nutmeg; mix these together, and put them in the Belly at the Gills; then lay it in an earthen Pan, borne up with Pieces of Wood in the Bottom of the Dish; put in a Pint of Claret, baste your Salmon well with Butter before you put it in the Oven. When it is done, make your Sauce of the Liquor that is under the Salmon, some Shrimps, some pickled Mushrooms, and two Anchovies, some Butter rolled in Flour; boil these together, and garnish with fried Oysters, fried Bread, and Lemon sliced; serve it hot. A Cod baked in this Manner is very good.

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**TROUT**, *to stew*. Take a large Trout and wash it, put it in a Pan with Gravy and white Wine, then take two Eggs buttered, some Salt, Pepper and Nutmeg, some Lemon-peel, a little Thyme, and some grated Bread; mix them all together, and put it in the Belly of the Trout, then let it stew a Quarter of an Hour; then put in a Piece of Butter in the Sauce; serve it hot, and garnish with Lemon sliced.

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**TENCH**,

**TENCH**, *to stew.* Take your Tench, and cut the Tail to make them bleed, gut them and clean them from the Scales; then lay them in a Stew-pan with a Pint of Gravy, and a Pint of Claret, an Onion stuck with Cloves, two Anchovies, a Nutmeg sliced, some whole Pepper, a little Salt, some Horfe-radish sliced, a Bunch of sweet Herbs, a little Lemon-peel, and the Blood; let them stew till they are enough, then strain your Liquor, and thicken it with burnt Butter. Garnish with Horfe-radish, Lemon sliced, the Milts and Roes of the Fish, with fried Bread cut the Length of one's Finger.

**CARP**, *to stew.* Take live Carp and bleed them in the Tail, and save the Blood; then scale, wash, and gut them, and put them in a Stew-pan, a Pint of Claret, and a Pint of Gravy with the Blood, a Bunch of sweet Herbs, two Anchovies, an Onion stuck with Cloves, some Lemon-peel, some Horfe-radish sliced, Nutmeg sliced, and some whole Pepper, a little *Brazil*-wood rasped and tied in a Cloth. When the Carp is enough, strain off the Sauce, then put in a little Lemon-juice or Verjuice; thicken the Sauce with burnt Butter; garnish with Roe or Milt, sliced Lemon, and Horfe-radish scraped. The Milt is much the finer Fish, though smaller than the Spermer.

2] Or, Take a Brace of live Carp, knock them on the Head, open the Bellies, wash out the Blood with Vinegar and Salt, then cut them close to the Tail to the Bone, and wash them clean, put them in a broad Sauce-pan, and put thereto a Quart of Claret, a Pint of white Wine, a Quart of Vinegar, a Pint of Water, a Faggot of sweet Herbs, a Nutmeg sliced, large Mace, four or five Cloves, two or three Races of Ginger, whole Pepper, and an Anchovy; cover it close, and stew them a Quarter of an Hour; then put to it the Blood of the Carp, Salt, and a Ladle of brown Butter; lay about it the Spawn, Milt, and Liver; stick on them Toasts, and heat the Lear-Broth, or thicken it with brown Butter.

3] Or, Bleed it under the lower Fin into a Pint of Claret, or white Wine, half a Pint of Water, a few Sprigs of sweet Herbs, a little whole Pepper, Mace and Salt, and two Slices of Lemon; put all these, and the Carp raw, into a Stew-pan;

stew

stew it well on both Sides ; then put in half a Pint of Oyfters plumped, and let them simmer a little ; beat them up thick with a Pound of fresh Butter, or more. Serve it with Sippets, Barberries, and Lemon sliced.

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*CARP, how to stew, from Pontack's.* Take half Gravy and half Claret, as much as will cover your Carp in the Pan, with Mace, whole Pepper, a little Cloves, two Anchovies, a Shalot or Onion, a little Horfe-radish, and a little Salt ; when the Carp is enough, take it out, and boil the Liquor as fast as possible, till it be just enough to make Sauce ; flour a Bit of Butter, and throw into it ; squeeze the Juice of one Lemon, and pour it over the Carp.

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*OYSTERS, to stew.* Plump them in their own Liquor ; then strain them off, and wash them well in clean Water ; then set on a little of their own Liquor, Water and white Wine, a little whole Pepper, and a Blade of Mace ; let it boil very well, then put in your Oyfters, and let them just boil up ; then thicken them with the Yolks of two Eggs, a Piece of Butter, and a little Flour, beat up very well ; thicken it, and serve it up with Sippets and Lemons.

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*FISH-Pye.* Take Soles, or thick Flounders, gut and wash them, and just put them in scalding Water to get off the black Skin ; then cut them in Scollops, or indented, so that they will join, and lie in the Pye as if they were whole ; have your Patty-pans in Readiness, with Puff-Paste at the Bottom, and a Layer of Butter on it ; then season your Fish with a little Pepper, Salt, Cloves, Mace and Nutmeg, and lay it in your Patty-pans, joining the Pieces together, as if the Fish had not been cut ; then put in forced Balls made with Fish, Slices of Lemon with the Peel on, whole Oyfters, whole Yolks of hard Eggs, and pickled Barberries ; then lid up your Pye and bake it ; when it is drawn, make a Caudle of Oyfter Liquor and white Wine, thickened up with Yolks of Eggs and a Bit of Butter ; serve it hot.

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*CARP, to bake.* Scale, wash, and clean a Brace of Carp ; take an earthen Pan, deep enough for the Fish to lie cleverly in, then butter your Pan and lay in the Carp ; season it with Mace, Cloves, Nutmeg, and black and white Pepper,



Pepper, a Bundle of sweet Herbs, an Onion, an Anchovy ; pour in also a Bottle of white Wine, cover all close, and let them bake an Hour in a hot Oven, if large ; if small, a less Time will do them. When enough, take them carefully up, and lay them in a Dish ; set it over hot Water, to keep it hot, and cover it close ; then pour all the Liquor they were baked in, into a Sauce-pan, let it boil a Minute or two, then strain it, and add half a Pound of Butter rolled in Flour. Let it boil, and keep it stirring, squeeze in the Juice of half a Lemon, and what Salt is wanting ; pour this Sauce over the Fish, lay the Roes round, and garnish with Lemon. Observe to skim all the Fat off the Liquor, when you take the Fish out.

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**TURTLE**, *to dress.* Cut his Head off close to the Shell, then cut his Callapee open, leaving some of the Meat to the Breast Shell ; take out the Guts, scald them in clean Water, and also the Callapee. Take care to open the Guts and clean them well, cut them in Pieces, and stew them four Hours by themselves ; cut the other Meat in moderate Pieces ; clean the Fins as you do Goose-giblets, and cut them in Pieces ; stew the Meat and Fins together about an Hour ; then strain them off, and season with a Bottle of Kyon Butter, a Bottle of *Madeira*, a little Salt, a Quarter of a Pound of fresh Butter ; Pepper, Spice, and Forced-meat Balls ; thicken your Soup, and put your Meat and Guts into the Soup ; put all into the deep Shell, and bake it in an Oven.

The Callapee is often done two Ways, with white and brown Sauce, with a Paste-rim in the Middle, and a Paste-rim round the Rim of your Dish that you bake it in ; but you must crack the Callapee in the Middle. The white Side should be with a Season of Yolks of Eggs, Cream, Wine, Lemon, and Butter drawn up thick, and poured over when it comes from the Oven ; and the brown with some of your Sauce that is put in the Callapee. The Soup, which is sent in a Bowl or Dish, is made with the Fins, and the bony Part of a Knuckle of Veal to help it. This Soup, if well scummed, will be of a clear greenish Colour ; season it with sweet Herbs, *Siam* Pepper, Mace, and *Jamaica* Pepper, without Wine. Sometimes they will make Fricandoes with the Vealy Part of the Shoulder, or *Scotch* Collops, or a white Fricassee.

CALVE'S

**CALVE's-Head, à la Turtle.** Take a Calve's-Head with the Skin on, cut it in small Pieces, put it in a Soup-pot, with two or three Onions, a Bunch of Thyme, Parsley, Sweet-Marjoram, Winter-Savoury, Pepper and Salt. Let it boil till the Skin is tender, then strain it off, take out your Onions and Herbs; then take a Bit of Butter in a Stew-pan, brown it and thicken it with Flour; put in a Pint of *Madeira* Wine, and some of the Liquor you strained off; take enough for your Meat; stir it about till it is a little thick; season it warm with *Siam* Pepper. Then serve it in a Dish with a pasted Rim, or a Turtle Shell, if you have any.

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**TURBOT, to dress.** Put it into Pump-Water, Salt and Vinegar, and let it lie two Hours; then put Water in your Fish-kettle, and put in Salt and sweet Herbs; Bay-leaves, Lemon-peel, Onions, Horse-radish sliced, some Verjuice, Cloves, and whole Pepper; let it boil till it tastes well of the Seasoning; then take it off the Fire, and let it cool before you put in the Fish, or else it will crack it; then let it boil about twenty-six Minutes, which for a middle-sized one is enough; then drain it, and catch some of the very last Draining to put into your Sauce, which must be either Shrimp or Lobster; if the latter, you must get a Lobster that is a Spermer, and take out all the Meat, and cut it in Bits; pick what you can out of the Chine, as well as the Tail and Claws, and take the Spawn likewise, and pound them all together in a Mortar, adding a very little red Wine, and half a Spoonful of Vinegar; then strain the Liquor out of the Mortar through a fine Cloth, and put into it two good Anchovies, well washed and minced, some grated Horse-radish and Lemon-peel, a Bay-leaf, some Pepper and Nutmeg, and some Onion minced very fine; then add to this some of the Liquor you drained from the Fish, and draw your Butter in this Liquor, and work a little Flour into your Butter very fine; then put in the Meat of your Lobster, and shake it over a Stove, squeeze in a little Lemon, and put in a Spoonful or two of clear Mutton Gravy. Garnish with Lemon.

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*Directions concerning British Pickled Herrings.*

**L**AY the Fish in a Plate or Trencher, beat it on each Side with the Flat of a Knife to loosen the Skin; cut  
a thin

a thin Strip off the Belly, and strip the Back to divide the Skin, which then must be stripped on each Side with the Knife and Fingers, beginning at the Neck. Take out the Roe, and rub the Inside, and the whole Herring, with the Corner of a Napkin dipped in Vinegar. The Fish being prepared as above, cut off the Head and Tail, then divide the Herring into Pieces of about an Inch long; afterwards put the Pieces together, as though the Fish was entire. Eat it with Oil, Vinegar, new Bread and Butter, Pickles, &c.

**W**HEN you fry or broil flea'd Eels, or roast them without their Skins, parboil them first in Water, Salt, and Fennel.

Let all Fish that are roasted, boiled, stewed, fried, broiled or baked, be thoroughly done.

Season Fish, to bake, well with Cloves, Mace, Nutmeg powdered, small Pepper grossly beaten, and some Salt, and over all lay good Store of unmelted Butter.



*Easy Directions for making of Puddings, Pyes, and all Sorts of Pastry.*

### P U D D I N G S.

**P**LAIN Pudding. Take a Quart of Milk, and boil it, then stir in some Flour till it is thick, then put in half a Pound of Butter, six Ounces of Sugar, a Nutmeg grated, a little Salt, nine or ten Eggs, but not all the Whites; mix all well together, butter your Dish, and put your Pudding in. Three Quarters of an Hour will bake it.

**P**LAIN boiled Pudding. Take a Pint of Cream, and mix with it six Eggs well beaten, two Spoonfuls of Flour, half a Nutmeg grated, and a little Salt and Sugar to your Taste; butter a Cloth, and put it in when the Pot boils; give it two or three Turns in the Pot at first going in. Half an Hour will boil it. Melt Butter for Sauce.

**B**OILED Plumb Pudding. Take a Pound of Beef-suet shred very fine, then stone three Quarters of a Pound of Raisins, then take some grated Nutmeg, a large Spoonful of Sugar, a little Salt, some Sack, four Eggs, three Spoon-

fuls

fuls of Cream, and five Spoonfuls of Flour; mix these together, tie it up in a Cloth, and let it boil three Hours. Melt Butter, and pour over it.

**TO make a light Pudding.** Take a Pint of Cream, and put some Nutmeg, Cinnamon and Mace, and boil it with the Spice; when it is boiled take out the Spice, then take the Yolks of eight Eggs, and four of the Whites; beat them well with some Sack, then mix them with your Cream, with a little Salt and Sugar, and take a Halfpenny white Loaf, and a Spoonful of Flour, and put in a little Rose Water; beat all these well together, and wet a thick Cloth, and flour it, then put your Pudding into it, and tie it up, and, when the Pot boils, it must boil an Hour. Melt Butter, Sack and Sugar, and pour over it.

**RICE Pudding.** Take half a Pound of Rice, and beat it to Powder; then set it on the Fire with three Pints of new Milk, boil it well, and when it is almost cold put to it eight Eggs well beaten, with half a Pound of Suet or Butter, and half a Pound of Sugar; put in Nutmeg or Mace, or what you please. About half an Hour will bake it.

**BATTER Pudding.** Take a Pint of Milk, six Eggs, and four Spoonfuls of Flour; put in half a Nutmeg grated, and a little Salt; you must take care your Pudding is not thick; flour your Cloth well. Three Quarters of an Hour will boil it. Serve it with Butter, Sugar, and a little Sack.

**FINE Bisket Pudding.** Take a Pint of Cream or Milk, three Penny Naples Biskets grated; pour your Milk or Cream over it hot, and cover it close till it is cold; then put in some Nutmeg grated, the Yolks of four Eggs and two Whites beaten, a little Orange-flower Water, two Ounces of powdered Sugar, and half a Spoonful of Flour; mix them well together, and boil it in a China Bason buttered well on the Inside; tie it in a Cloth well floured, and boil it an Hour. Serve it, being turned out of the Bottom, with Butter, Sack and Sugar.

**FINE Bread Pudding.** Take three Pints of Milk, and boil it, and when it is boiled, put to it a small Nutmeg  
F  
grated,



grated, more than a Quarter of a Pound of Sugar, three Quarters of a Pound of Butter, and when the Butter is melted, pour it into a Pan over eleven Ounces of grated Bread; cover it up, and when it is cold put to it ten Eggs well beaten; stir it well together, and butter a Dish; pour it into your Dish when it is just going into the Oven. Three Quarters of an Hour will bake it.

Boil a Piece of Lemon-peel in the Milk, and take it out again.

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**BREAD Pudding.** To a Pint of Cream put in a Quarter of a Pound of Butter, set it on the Fire, and keep it stirring; the Butter being melted, put in as much grated Manchet as will make it pretty light, a Nutmeg, or something else, and as much Sugar as you please, three or four Eggs, and a little Salt; mix all well together, butter a Dish, put it in, and bake it half an Hour.

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**APPLE Pudding.** Take three or four Codlins, and scald them, and bruise them through a Sieve; put a Quarter of a Pound of Biskets, a little Nutmeg, a Pint of Cream, and sweeten it to your Taste; ten Eggs, and half the Whites, to bake.

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**MILLET Pudding.** Take half a Pound of Millet to two Quarts of Milk; boil it over Night, and in the Morning put six Ounces of Sugar, six Ounces of Butter melted, seven Eggs, half a Nutmeg, and a little rasped Bread; stir it all together, put a thin Paste at the Bottom of the Dish, and bake it three Quarters of an Hour.

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**MARROW Pudding.** Boil a Quart of Cream or Milk, with a Stick of Cinnamon, a quartered Nutmeg, and large Mace; then mix it with eight Eggs well beaten, a little Salt, Sack and Orange-flower Water, and strain it; then put to it three grated Biskets, a Handful of Currants, as many Raisins of the Sun, the Marrow of two Bones, all to four large Pieces; then gather it to a Body on the Fire, and put it in the Dish, having the Brim garnished with Puff Paste, and raised in the Oven; then lay on it the four Pieces of Marrow, coloured Knots and Paste, sliced Citron and Lemon-peel. Half an Hour will bake it.

MARROW

**MARROW Pudding.** Make a Pint of Cream boil, then take it off the Fire, and slice into it a Penny white Loaf; when it is cold, put into it eight Ounces of blanched Almonds beaten fine, with two Spoonfuls of Rose Water; put in the Yolks of six Eggs, a Glass of Sack, a little Salt, six Ounces of candied Lemon and Citron sliced thin, and a Pound of Marrow sliced thin; mix all together, then put it into a buttered Dish, dust on fine Sugar, bake and serve it; add half a Pound of Currants.

**ALMOND Pudding.** Take half a Pound of *Jordan* Almonds blanched, and pound them in a Mortar, with a Quarter of a Pound of Pistachio Nuts, four grated Biskets, three Quarters of a Pound of Butter, a little Salt, Sack, and Orange-flower Water; then mix it with a Quart of Cream, and eight Eggs; being boiled and mixed together with sweet Spice and Sugar, pour it into your Dish, being covered with Puff Paste, and garnish the Brim.

**TO make a Beggar's Pudding.** Take some stale Bread; pour over it some hot Water, till it is well soaked; then press out the Water, and wash the Bread; add some powdered Ginger, Nutmeg grated, and a little Salt; some Rose Water or Sack, some *Lisbon* Sugar, and some Currants; mix these well together, and lay it in a Pan well buttered on the Sides; and when it is well flatted with a Spoon, lay some Pieces of Butter on the Top; bake it in a gentle Oven, and serve it hot. You may turn it out of the Pan when it is cold, and it will eat like a fine Cheesecake.

**QUAKING Pudding.** Take a Quart of Cream, and beat two or three Spoonfuls of Flour of Rice, a Penny white Loaf grated, and seven Eggs; season it with sweet Spice, and a little Angel Water, butter the Cloth, and tie it slack, and when the Pot boils put it in, and boil it an Hour; then put it in a Dish, and stick on it sliced Citron. Let the Sauce be Sack and Orange-flower Water, with the Juice of Lemons, and drawn Butter.

2] Or, Take a Pint of thick Cream, ten Yolks, and three Whites of Eggs; beat them well with two Spoonfuls of Rose Water, mix it well with your Cream, that there be no

Lumps, three Spoonfuls of fine Flour, and season it according to your Taste ; butter a thick Cloth very well, and let it boil half an Hour as fast as you can ; make Sauce of Butter, Rose Water, and Sugar. You may stick blanch'd Almonds upon it, if you please.

*THE Duke of Buckingham's Pudding.* Take a Pound and a Quarter of Beef Suet, skin and shred it, add to it six Spoonfuls of Flour, four Spoonfuls of white Sugar, a grated Nutmeg, a little Salt, and three Quarters of a Pound of stoned Raisins ; then mix it up with eight Yolks of Eggs and four Whites, well beaten, with two Spoonfuls of Sack, or Orange-flower Water, and four Spoonfuls of good Cream ; mix these well together pretty stiff, butter a Cloth, and tie it up close ; put it in the Pot when the Water boils, and let it boil four Hours. Melt Butter for Sauce.

*TO make the Spread-Eagle Pudding.* Cut off the Crust of three stale Half-penny Rolls, and slice them into a Pan, then set three Pints of Milk on the Fire, making it scalding hot, but not boil ; pour it over the Bread, cover it close, and let it stand an Hour ; then put in a good Spoonful of Sugar, a very little Salt, a Nutmeg grated, a Pound of shred Suet after it is skinned, half a Pound of Currants washed and picked, four Spoonfuls of cold Milk, ten Yolks and five Whites of Eggs ; when all is in, stir it well together, and butter your Dish. An Hour will bake it.

*PUDDING made with Raspberries.* Take the Yolks of eight hard Eggs chopped small, and put them to a Pint of Cream ; then beat four Eggs, and put in two Spoonfuls of Flour, and as much powdered Sugar ; then put to it four Penny Naples Biskets, and put in as much Syrup of Raspberries as you think proper, to give it a Flavour and a Colour ; mix all these together. If you will, you may bake it in a fine Crust rolled thin, and laid in a Dish, or bake it without, in a gentle Oven.

*POTATOE Pudding.* Take some good Potatoes, and boil them tender, then bruise them in a Marble Mortar till they become a Paste ; then take two Naples Biskets grated, a Carrot grated, a little Orange-flower Water, some Mace

Mace and Nutmeg, some Sugar, and some buttered Eggs; mix these together, and put it in a Dish, with Slices of Butter laid upon your Pudding, and Half an Hour will bake it. Serve it hot with sliced Lemon. It is best to put some Pulp of Oranges into the Pudding before you bake it.

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**EXCELLENT Black Puddings.** Take a Quart of Sheep's Blood, a Quart of Cream, ten Eggs, Whites and Yolks, beaten well together; stir them very well, and thicken it with grated Bread, and Oatmeal finely beaten, of each a little Quantity, Beef Suet finely shred, and Marrow in little Lumps; season it with a little Nutmeg, Cloves, and Mace, mingled with Salt, a little Sweet-Marjoram, Lemon, Thyme, and Penny-royal, shred very well together, and mingled with the other Things; when all is well mixed, fill the Guts, being well cleansed, and boil them carefully.

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**RICHMOND Pudding.** Take a Pound of Beef Suet, shred very small, then take a Pound of the Raisins of the Sun, and stone them; then put to them two Spoonfuls of Flour, six Eggs beaten, a little Sugar, half a Nutmeg grated, and a little Salt; mix these together, put it in your Cloth well floured, and boil it six Hours, and serve it up.

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**BLACK Puddings in Guts.** Take the Liver of a Hog fresh killed, boil it till it is enough, with the Milt; then bruise them in a Marble Mortar till they come to a Pulp, with Half as much Hogs Fat, shred small, as will amount to the Quantity, and with them mix some Blood of a Hog, or Goose, or Sheep, that has bled fresh, and beat these all the Time with a little Salt, and the following Things; shred some sweet Herbs small with some Penny-royal, add a little Salt, the Yolks of Eggs buttered, some Spice to your Mind, in Powder, and, if you will, some Groots, or dried Oats, a little cut in the Mill, that have been steeped twenty Hours in Water, till the whole comes to a due Consistence to put into the Guts; then put it in, and tie them up, and boil them in a large Kettle with Hay at the Bottom, and when they are swelled enough, lay them upon Hay to dry, and turn black.



**CARROT Pudding.** Take raw Carrots, and grate them; to a Quarter of a Pound of Carrots, put Half a Pound of grated Bread, Half a Nutmeg grated, a little Cinnamon beaten, a little Salt, three Spoonfuls of Sugar, four or five Eggs, Half a Pound of Butter melted, a Glass of Sack, a little Orange-flower Water, and Half a Pint of Cream; mix it all together, and beat it well; then put it in a Dish with Puff Paste at the Bottom, bake it gently, and serve it hot. Garnish it with Lemon sliced, and Sugar grated over it.

**NEAT's Foot Pudding.** Take a Neat's Foot, bone it, and chop it very small, and mix it with grated Bread; then boil a Pint of Milk, and pour upon it; put to it some Beef Suet, six Eggs, and Half a Pound of Currants; then put to it some beaten Ginger, a little Nutmeg, and a little Salt, Sugar, white Wine, and some Rose Water; then butter four Eggs, and mix all together, with some blanched Almonds beaten, and Slices of candied Citron, or Lemon-peel; then butter your Dish, and put it in. An Hour will bake it.

**CALF's Foot Pudding.** Take two Calf's Feet, shred them very fine, mix them with a Penny white Loaf grated, being scalded with a Pint of Cream; put to it Half a Pound of Beef Suet shred, eight Eggs, and a Handful of plumped Currants; season it with sweet Seasoning, Sugar, Sack, and Orange-flower Water, and the Marrow of two Bones; put it in a Veal Caul, being washed over with the Batter of Eggs; then wet a Cloth, and pour it therein, and when the Pot boils put it in, being tied up close; boil it about two Hours. When it is boiled, turn it into a Dish, stick on it sliced Almonds and Citron, then pour on it Sack, Verjuice, and drawn Butter, and scrape on Sugar.

**ORANGE Pudding.** Take the Peel of two *Seville* Oranges, boiled up as for a Florentine of Oranges and Apples; pound them as the Carrots, and season them as aforesaid.

**OAT MEAL Pudding.** Take three Quarts of thick Cream, boil it, and put to it three Quarters of a Pound of Beef Suet shred very fine, a Pound of Butter, and Half a Pound

Pound of Sugar; a grated Nutmeg, a little Salt; thicken them all with a Pint of fine Oatmeal; stir it together, and pour it into a Pan, and cover it close, till it is almost cold; then add the Yolks of twelve Eggs; mix all well together; put a Sheet of Puff Paste in the Dish, and stick Lumps of Marrow in it. Let it stand in the Oven two Hours.

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*CREAM Pudding.* Take Flour, and mix with it a like Quantity of grated Bread, some Dates minced, Cinnamon and Nutmeg finely beaten, Beef Suet, Sugar, Eggs, and warm Cream; then take half the Pudding for one Side, and half for the other; make it up round, and put some Butter and Cream into the Middle of it, and close it up; put it into the Pot, in a Cloth, when the Water boils; and when boiled, serve it up in two Halves, with Butter, Rose Water, and Sugar, beaten well together, and warm.

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*WHITE Pudding.* Grate fine Manchet, sprinkle a little Flour on it, and beat a small Quantity of Mace and Nutmeg; steep these in as much Milk, as they will thicken like Pap; then to every Quart of this put a Quarter of a Pound of Currants, and four Ounces of Almonds, chopped Marrow and Sugar; mix them well together, and put them into fine thin Guts, well cleaned, and rinsed in warm Water; tie them up at what convenient Length you please; and when you have boiled them, keep them dry in Boxes.

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*APRICOT Pudding.* Coddle six large Apricots very tender, break them very small; sweeten them to your Taste; when they are cold, add six Eggs, but only two Whites, and a little Cream; put it in Puff Paste, and bake it. You may thus make any Fruit Pudding.

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*TUNBRIDGE Pudding.* Take a Pint of great Oatmeal, picked and dried; then put it into a Mortar, and bruise it, but not small; put to it a Quart of new Milk, and boil it a Quarter of an Hour; then cover it close, and let it stand till it is cold; afterwards take eight Eggs beaten and strained, a Penny Loaf grated, half a Pound of Beef Suet shred small, half a Nutmeg grated, three Spoonfuls of Sack, a Quarter of a Pound of Sugar, or more; mix all these well

well together with your Hand ; it will require three Hours boiling ; pour a great deal of Butter over it.

This Quantity will make a large Pudding.

**CUSTARD Pudding.** Take a Pint of Cream, and mix with it six Eggs well beaten, two Spoonfuls of Flour, half a Nutmeg grated, a little Salt and Sugar to your Taste ; butter a Cloth, and put it in when the Pot boils ; boil it just half an Hour ; melt Butter for Sauce.

**LEMON Pudding.** Grate the Peels of three large Lemons, only the yellow ; then take two Lemons more, and (the three you have grated) roll them under your Hand on a Table, till they are soft, but be careful not to break them ; then cut and squeeze them, and strain the Juice from the Seeds to the grated Peels ; then grate the Crumb of three Half-penny Loaves into a Bason, and make a Pint of white Wine scalding hot, and pour it to your Bread ; then stir it well together to soak, and put to it the grated Peel and Juice ; beat the Yolks of eight Eggs and four Whites together ; and mingle with the rest three Quarters of a Pound of Butter, fresh and melted, and near a Pound of white Sugar ; beat it well together till thoroughly mixed ; then lay a Sheet of Puff Paste at the Bottom and Brim, and cut it in what Form you please. The Paste that is left roll out and cut into little Strips, neither so broad nor so long as your little Finger, and bake them on a floured Paper ; let the Pudding bake near an Hour ; when it comes out of the Oven, stick the Pieces of Paste on the Top of it, to serve it to Table. It eats well either cold or hot.

**CUSTARDS.** To a Pint of Cream you must have eight Eggs, and but two of the Whites ; put the Cream into a Sauce-pan to boil, and you must boil in it a Piece of Nutmeg, some Mace, and a little Cinnamon ; let your Cream boil till you think it has the Flavour of the Spice, then pour it into a Pan, and let it stand till it is cool. You must make it pretty sweet with fine Sugar, then put in your Eggs, and strain it through a Cloth or Sieve.

2] Or, To three Pints of Cream, put a little whole Mace, Cinnamon and Nutmeg ; make it boil a little, then take it off, and beat fifteen Eggs very well, leaving out nine of the Whites ;

Whites; when beaten, put to them a Glass of Sack, and two Spoonfuls of Rose Water; put it to the Cream scalding hot, then strain it, and it is fit; harden the Custard Crust in the Oven before you fill them. To all Milk, put sixteen Eggs; to two Quarts, leave out five Whites.

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*ALMOND Custards.* Blanch and beat the Almonds in a Mortar very fine, and in the beating add thereto a little Milk, press it through a Sieve, and make it as a common Custard.

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*P I E S, &c.*

*ICEING for Tarts.* Take the Yolk of an Egg, and put some melted Butter to it, and beat it very well together, and with a Feather wash the Top of your Tarts, and sift some Sugar on them just as you put them in the Oven.

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*PASTE for Tarts.* Take two Pounds and a half of Butter, to three Pounds of Flour, and half a Pound of fine Sugar beaten; rub all your Butter in the Flour, and make it into a Paste with cold Milk, and two Spoonfuls of Brandy.

2] Or, Take better than two Pounds of Flour, break in a Pound of Butter, rub it very small, then break in six Eggs, and as much Cream as will make it into a stiff Paste; mould it, and roll it very thin, and bake it in a slow Oven.

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*PUFF Paste.* Take a Quartern of Flour, and a Pound and a half of Butter; rub a third Part of the Butter in the Flour, and make a Paste with Water; then roll out your Paste, and put your Butter upon it in Bits, and flour it; then fold it up, and roll it again, and then put in more Butter, and flour it, and fold it up again; then put the rest of the Butter in, flour it, fold it, and roll it twice before you use it.

2] Or, Lay down a Pound of Flour, break into it two Ounces of Butter, and two Eggs; then make it into Paste with cold Water, then work the other Part of the Pound of Butter to the Stiffness of your Paste; then roll it out into a square



square Sheet; then stick it all over with Bits of Butter, flour it, and roll it up like a Collar; double it up at both Ends, that it will meet in the Middle; roll it up again, as aforesaid, till all the Butter is in.

*WHITE Puff Paste.* Rub a Quarter of a Pound of Butter into two Pounds of Flour, and put in the Whites of three Eggs beaten up, and make it up with cold Water; then rub in a Pound of Butter more; if you would have it yellow, put the Yolks into the Water.

*PASTE for raised Pies.* To half a Peck of Flour, take two Pounds of Butter, and put it in Pieces in a Sauce-pan of Water over the Fire, and when the Butter is melted, make a Hole in the Flour, skimming off the Butter, and put it in the Flour, with some of the Water; then make it up in a stiff Paste, and put it before the Fire in a Cloth, if you do not use it presently.

*PASTE for Venison Pasties.* Take four Pounds of Butter to half a Peck of Flour; rub it all in your Flour, but not too small; then make it into Paste, and beat it with a Rolling-pin for an Hour before you use it; you may beat three or four Eggs, and put into your Paste, when you mix it, if you please.

*SURPRISING Paste.* Take a Pound of Butter to a Quatern of Flour, and rub your Butter very small in it; then mix it with six Spoonfuls of Water; but be sure you do not put more. It will be very short and good.

*PASTE for a Pasty.* Lay down a Peck of Flour, work it up with six Pounds of Butter and four Eggs, and make it into a stiff Paste with cold Water.

*PASTE for a high Pie.* Lay down a Peck of Flour; work it up with three Pounds of Butter melted in a Sauce-pan of boiling Water, and make it into a stiff Paste.

2] Or, To a Peck of Flour put three Pounds of Butter; make it boil in Water, then make the Paste very stiff, and very hot; for small Pies, put in a Pound of Butter to a Quatern of Flour.

PASTE

**PASTE** *Royal for Patty-pans.* Lay down a Pound of Flour; work it up with half a Pound of Butter, two Ounces of fine Sugar, and four Eggs.

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**PASTE** *for a Custard.* Lay down Flour, and make it into a stiff Paste with boiling Water; sprinkle it with a little cold Water to keep it from cracking.

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2] Or, Boil some fair Water, then put to it fine Flour, and make it up to a stiff Paste. You may add to it a little Sugar, and it will be fit to cut in cross Cuts, or for garnishing that which is to be stuck upright.

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**ICEING** *for a Batter Cake.* Beat and sift a Pound of double refined Sugar, and put to it the Whites of four Eggs, one at a Time, and a Spoonful of Honey Water; beat them in a Bason with a Silver Spoon, till it is very light and white.

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**HARE** *Pie, to be served cold.* Beat the Flesh of the Hare in a Marble Mortar, then put almost as many buttered Eggs as equal the Quantity of the Flesh of the Hare; then put a little fat Bacon cut small, some Pepper, Salt, Cloves, Mace, and sweet Herbs, at your Pleasure; mix them very well, then lay it in your Paste and Butter, and put Butter in the Bottom, with some Seasoning strewed upon it; then lay in your Preparation, and cover it with Butter; then close it, and serve it cold.

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**HARE** *Pie.* Cut the Hare in Pieces, and break the Bones, and lay them in the Pie; lay on Balls, sliced Lemon, Butter, and close it with the Yolks of hard Eggs.

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**UMBLE** *Pie.* Take the Umbles of a Buck, and boil them, and chop them as small as Meat for minced Pies, and put to them as much Beef Suet, eight Apples, half a Pound of Sugar, a Pound and a half of Currants, a little Salt, some Mace, Cloves, and Nutmeg, and a little Pepper; then mix them together, and put it into the Paste; put in half a Pint of Sack, the Juice of one Lemon and Orange, close the Pie, and when it is baked serve it hot.

UMBLE

**UMBLE or Calves Feet Pie.** Boil the Umbles of a Deer, and when cold shred them small, with as much Deer or Beef Suet as equals the Weight of the Meat; then to five Pounds put one Ounce of Cloves, Mace, Cinnamon, a little Salt, eight Ounces of candied Lemon sliced, a Pound of Sugar, a Pound of Currants, a Pint of Sack, and the Juice of two Lemons; mix all together, and it is fit to fill your Pies. Boil Calves Feet almost enough, and shred them.

**SKIRRET Pie.** Take your large Skirrets, and blanch them, and put to them some Nutmeg, and a little Cinnamon and Sugar; make your Pie ready, lay in your Skirrets; season also the Marrow of three Bones with Cinnamon, Sugar, and grated Bread; lay the Marrow in your Pie, with the Yolks of twelve hard Eggs cut in Halves, a few Potatoes cut small and boiled, and candied Orange-peel in Slices; lay Butter on the Top and Sides of your Pie; your Caudle must be white Wine, a little Verjuice, some Sack, and thicken it with the Yolks of Eggs, and when the Pie is baked pour it in, and serve it hot. Scrape Sugar on it.

**CARP Pie.** To a Quartern of Flour put two Pounds of Butter, rubbing a third Part in; then make it into Paste with Water; then roll in the rest of the Butter at three times; lay your Paste in the Dish, put in some Bits of Butter on the bottom Paste, with Pepper and Salt; then scale and gut your Carps; put them in Vinegar, Water and Salt; then wash them out of the Vinegar and Water, and dry them, and make the following Pudding for the Belly of the Carp: Take the Flesh of an Eel, and cut it small, put some grated Bread, two buttered Eggs, an Anchovy cut small, a little Nutmeg grated, and Pepper and Salt. Mix these together well, and fill the Belly of the Carp; then make some Forced-meat Balls of the same Mixture; then cut off the Tail and Fins of the Carp, and lay it in the Crust, with Slices of fat Bacon, a little Mace, and some Bits of Butter; then close your Pie, and before you put it in the Oven, pour in half a Pint of Claret. Serve it hot.

2] Or, Bleed the Carp at the Tail, open his Belly, draw and wash out the Blood with a little Claret, Vinegar and Salt; then

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then season the Carp with savoury Spice, and shred sweet Herbs. Lay it in the Pie with a Pint of Oysters, some Butter, and close the Pie. When it is baked, pour into the Liar the Blood and Claret, and put it into your Pie.

**LUMBER Pie.** Take about two Pounds of lean Veal, and mince it, with a like Quantity of Kidney Beef Suet; add to it some Apples sliced small, some Spinage or Beet Cards sliced, with a Seasoning of powdered Cloves, Mace, Nutmeg, and a little Pepper, and add a little Parsley cut small, the Crumb of three Ounces of Bread grated, some Sack, with Juice of Lemon or Orange, or a little Orange-flower Water, the Yolks of six or eight hard Eggs chopped small, with a Pound and a Half of Currants well picked, and rubbed in a Cloth, without washing. Mix them well together, and when you have closed it in a Coffin of rich Paste, bake it in a gentle Oven, and serve it hot.

2] Or, Take a Pound and a Half of Fillet of Veal, mince it with the same Quantity of Beef Suet, season it with sweet Spice, five Pippins, a Handful of Spinage, and a hard Lettice, Thyme and Parsley: Mix it with a Penny Loaf grated, and the Yolks of two or three Eggs, Sack and Orange-flower Water, sweet Spice, a Pound and a Half of Currants and Preserves, as the Lamb Pie, and a Caudle. An Umble Pie is made the same Way.

**OYSTER Rolls.** Take some Penny French Rolls, and rasp them, then cut a Piece out of the Top, and scoop out all the Crumb; then have your Oysters opened, and save their Liquor; wash them in Water and Salt; then take the clear Part of their own Liquor, with some Mace, Slices of Nutmeg, and whole Pepper; stew them in this Liquor, till you think they are enough, and thicken them with Butter; when they are boiling hot, pour them into the Rolls, and set them either in a hot Oven, or over a Chafing-dish of Coals before the Fire, till they are hot through; then serve them instead of Puddings.

*Note,* Mushroom Loaves are served after the same Manner.

**SHREWSBURY Pie.** Take a Couple of Rabbits, cut them in Pieces, season them well with Pepper and Salt; then take some fat Pork, and season it in like Manner,

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then



then take the Rabbits Livers parboiled, some Butter, Eggs, Pepper and Salt, a little Sweet-Marjoram, and a little Nutmeg; make this into Balls, and lay it in your Pie amongst the Meat; then take Artichoke-bottoms boiled tender, cut in Dice, and lay these likewise amongst the Meat; then close your Pie, and put, in as much white Wine and Water, as you think proper. Bake it, and serve it hot.

**FINE Egg Pie.** Take the Yolks of twenty hard Eggs, and chop them with double the Quantity of Beef Suet, six Apples sliced small; then put to them a Pound and a Half of Currants, Half a Pound of Sugar, and a little Salt, some Mace and Nutmeg beat fine, and Half a Pint of Sack, the Juice of a Lemon, candied Orange and Citron cut in Pieces; you may put a Lump of Marrow on the Top. Bake them in a gentle Oven, and put the Marrow only on them that are to be eaten hot.

2] Or, Shred the Yolks of twenty hard Eggs, with the same Quantity of Marrow and Beef Suet; season it with sweet Spice, Citron, Orange, and Lemon; fill and close the Pie.

**LAMB Pie with Currants.** Take a Leg and a Loin of Lamb, cut the Flesh into small Pieces, and season it with a little Salt, Cloves, Mace, and Nutmeg; then lay the Lamb in your Paste, and as many Currants as you think proper, and some *Lisbon* Sugar, a few Raisins stoned and chopped small; add some forced-meat Balls, some Yolks of hard Eggs, with Artichoke-bottoms, or Potatoes that have been boiled and cut in Dice, and candied Orange and Lemon-peel cut in Slices; put Butter on the Top, and a little Water; then close your Pie, bake it gently, and when it is baked take off the Top, and put in your Caudle made of Gravy from the Bones, some white Wine and Juice of Lemon; thicken it with the Yolks of two Eggs, and a Bit of Butter. When you pour in your Caudle, let it be hot, and shake it well in the Pie; then serve it, having laid on the Cover.

*N. B.* If you observe too much Fat swimming on the Liquor of your Pie, take it off before you pour on the Caudle.

ORSTER

**OYSTER Pie.** Parboil a Quart of large Oysters in their own Liquor, mince them small, and pound them in a Mortar, with Pistachio Nuts, Marrow, and sweet Herbs, an Onion and savoury Seeds, and a little grated Bread; or season as aforesaid whole. Lay on Butter, and close it.

**FLOUNDER Pie.** Take twelve large Flounders, cut off their Tails, Fins, and Heads; then season them with Pepper and Salt, Cloves, Mace and Nutmeg beaten fine; then take two or three Eels well cleaned, and cut in Lengths of three Inches, and season as before; then lay your Flounders and Eels in your Pie, and the Yolks of eight hard Eggs, half a Pint of pickled Mushrooms, an Anchovy, a whole Onion, a Bunch of sweet Herbs, some Lemon-peel grated. You must put three Quarters of a Pound of Butter on the Top, and a Quarter of a Pint of Water, and a Gill of white Wine; then close your Pie, and serve it hot, first taking out the Onion and Bunch of sweet Herbs.

*Note,* If you do not put any Eels in your Pie, you must put half a Pound of Butter more in your Pie; you may add some Oysters, if you please. When you make Turbot Pie, you must make it the same Way.

2] Or, Take the Bottoms of six or eight Artichokes, being boiled and sliced; season them with savoury Spice, mix them with the Marrow of three Bones, Citron and Lemon-peel, Eringo-roots, Damsons, Gooseberries, Grapes, Lemon and Butter; and close the Pie. A Carrot or Potatoe Pie is made the same Way.

**ARTICHOKE or Potatoe Pie.** Take Artichoke-bottoms, season them with a little Mace and Cinnamon sliced, eight Ounces of candied Lemon and Citron sliced, Eringo-roots and Prunellas, a Slit of each, two Ounces of Barberries, eight Ounces of Marrow, eight Ounces of Raisins of the Sun stoned, and two Ounces of Sugar; butter the Bottom of the Pie, and put in all, one with the other, and eight Ounces of Butter on the top Lid; bake it, and then put on a Lear, made as for the Chicken Pie.

**LAMB Pie.** Cut a Quarter of Lamb into thin Slices, season it with savoury Seasoning, and lay them in the Pie with a hard Lettice and Artichoke-bottoms, and the Tops

of Asparagus. Lay on Butter, and close the Pie. When it is baked, pour into it a Lear.

2] Or, Season the Lamb Steaks; lay them in the Pie with sliced Lamb-stones and Sweet-breads, savoury Balls, and Oysters. Lay on Butter, and close the Pie with a Lear.

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**CHICKEN Pie.** Take six small Chickens; roll up a Piece of Butter in sweet Seasoning; season and lay them into a Cover, with the Marrow of two Bones rolled up in the Batter of Eggs, with Preserves and Fruits, as Lamb Pies, with a Caudle.

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**SWEET Chicken Pie.** Break the Bones of four Chickens, then cut them into little Pieces, season them highly with Mace, Cinnamon, and Salt; have four Yolks of Eggs boiled hard and quartered, and five Artichoke-bottoms, eight Ounces of Raisins of the Sun stoned, eight Ounces of preserved Citron, Lemon and Eringo-roots, of each alike, eight Ounces of Marrow, four Slices of rinded Lemon, eight Ounces of Currants, fifty Balls of forced Meat, made as for Lumber Pie; put in all, one with the other, but first butter the Bottom of the Pie, and put in a Pound of fresh Butter on the top Lid, and bake it; then put in a Pint of white Wine mixed with a little Sack, and, if you will, the Juice of two Oranges, sweetening it to your Taste. Make it boil, and thicken it with the Yolks of two Eggs; put it to the Pie when both are very hot, and serve it hot.

The same Ingredients for a Lamb or Véal Pie, only leave out the Chickens and Artichokes, and add to Lamb scalded Chestnuts.

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**MINCED Pies.** Shred a Pound of Neat's Tongue parboiled, with two Pounds of Beef Suet, five Pippins, and a green Lemon-peel; season it with an Ounce of Spice, a little Salt, a Pound of Sugar, two Pounds of Currants, half a Pint of Sack, a little Orange-flower Water, the Juice of three or four Lemons, a Quarter of a Pound of Citron, Lemon and Orange-peel. Mix these together, and fill the Pies.

**T**O make *Minceed Pies*. Take two Pounds of Meat, four Pounds of Suet, one Pound of Raisins, five Pounds of Currants, an Ounce and a Half of Cinnamon, Half an Ounce of Nutmegs, Half an Ounce of Mace, and some Cloves, the Juice of four Lemons, and grate one Peel, three Quarters of a Pint of Sack, four Ounces of Sweetmeats, one Pound of Six-penny Sugar, and a little Salt.

**M**INCEED *Pies and Egg Pies the same Way*. Shred two Pounds of lean Meat, and two Pounds of Beef Suet, very fine; season it with an Ounce of Cloves, Mace and Cinnamon, a little Salt, a Pound of Sugar, eight candied Lemons and Citrons, and four Ounces of Dates, all shred or sliced, a little Lemon-peel shred fine, and a Pound of Raisins of the Sun, stoned and shred, three Pounds of Currants, a Pint of Sack, and the Juice of three Lemons, or Verjuice; then mix all together, and it is fit to fill your Pies; the best Meat is Neat's Tongues, but Beef, Mutton or Veal, are very good for present Use. Shred the Meat raw; if not, parboil the Tongues till they will blanch, and when cold shred them; then boil the Eggs hard, and shred them fine with no more than the Weight of the Eggs.

**M**UTTON *Pie*. Season the Mutton Steaks, fill the Pie, lay on Butter, and close it. When it is baked, toss up a Handful of chopped Capers, Cucumbers, and Oysters in Gravy, an Anchovy and drawn Butter.

**K**ID *Pie*. Cut the Kid in Pieces, lard it with Bacon, season and lay it in the Pie; lay on Butter, and close it. When it is baked, take a Quarter of Oysters dried in a Cloth, and fry them brown; toss them up in Half a Pint of white Wine, Barberries, and Gravy; thicken it with Eggs and drawn Butter. Cut up your Lid, and pour it into your Pie.

**H**EN *Pie*. Cut it in Pieces, and lay it in the Pie; lay on Balls, sliced Lemon, Butter, and close it with the Yolks of hard Eggs; let the Lear be thickened with Eggs.

**P**IGEON *Pie*. Truss and season the Pigeons with savoury Spices, lard them with Bacon, and stuff them with forced Meat; lay on Lamb-stones, Sweet-breads, and Butter;



close the Pie with a Lear. A Chicken or Capon Pie is made the same Way, almost boiled.

**CALF's Head Pie.** Almost boil the Calf's Head, take out the Bones, cut it in thin Slices, season and mix it with sliced shivered Palates, Cocks-combs, Oysters, Mushrooms and Balls. Lay on Butter, and close the Pie with a Lear.

**NEAT's Tongue Pie.** Half-boil the Tongues, blanch them and slice them, season them with savoury Seasoning, sliced Lemon, Balls and Butter, and then close the Pie. When it is baked, take Gravy and Veal Sweet-breads, Ox-palates and Cocks-combs, tossed up, and pour it into the Pie.

**VENISON Pasty.** Raise a high round Pie, shred a Pound of Beef Suet, and put it into the Bottom; cut your Venison in Pieces, and season it with Pepper and Salt. Lay it on the Suet, lay on Butter, close the Pie, and bake it six Hours.

**VENISON Pasty.** Bone a Side or Haunch of Venison, cut it square, and season it with Pepper and Salt; make it up in your aforesaid Paste; a Peck of Flour for a Buck-Pasty, and three Quarters for a Doe; two Pounds of Beef Suet at the Bottom of your Buck-Pasty, and a Pound and a Half for a Doe. A Lamb-Pasty is seasoned as the Doe.

**LAMB-Stone and Sweet-bread Pie.** Boil, blanch, and slice them, and season them with savoury Seasoning; lay them in the Pie with sliced Artichoke-bottoms, lay on Butter, and close the Pie with a Lear.

**BATTALIA Pie.** Take four small Chickens, and Squab Pigeons, four sucking Rabbits, cut them in Pieces, and season them with savoury Spice; lay them in the Pie, with four Sweet-breads sliced, as many Sheep's Tongues and shivered Palates, two Pair of Lamb-stones, twenty or thirty Cocks-

Cocks-combs, with savoury Balls and Oysters; lay on Butter, and close the Pie with a Lear.

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**VEAL Pie.** Raise a high round Pie, then cut a Fillet of Veal into three or four Fillets, season it with savoury Seasoning, and a little minced Sage and sweet Herbs; lay it in the Pie with Slices of Bacon at the Bottom, and between each Piece lay on Butter, and close the Pie. When it is baked, and half cold, fill it up with clarified Butter.

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**FLORENTINE of Flesh or Fish.** Take some lean Veal, and cut it in thin Slices, season them with Cloves, Mace, Nutmeg, Pepper and Salt, and Sweet-Marjoram; put these Slice upon Slice, with the Mixture, and some fat Bacon; then put them into a Dish, and bake them in a Crust, with Balls of forced Meat, and a little Pepper, some Mushroom Buttons, and some Cocks-combs blanched, a Slice or two of Lemon, with half a Pint of white Wine, and a Pint of Water; then close the Pie, and bake it in a brisk Oven, and serve it hot.

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**SWAN Pie.** Skin and bone the Swan, lard it with Bacon, and season it with savoury Spice, and a few Bay-leaves powdered; lay it in the Pie, stick it with Cloves, lay on Butter, and close the Pie; fill it up as aforesaid.

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**TURKEY Pie.** Bone the Turkey, season it with savoury Spice, and lay it in the Pie, with two Capons cut in Pieces, to fill up the Corners. A Goose Pie is made the same Way, with two Rabbits, and fill them up as aforesaid.

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**TROUT Pie.** Clean, wash, and scale them, lard them with Pieces of a silver Eel rolled up in Spice, and sweet Herbs, and Bay-leaves powdered; lay on and between them the Bottoms of sliced Artichokes, Mushrooms, Oysters, Capers, and sliced Lemon; lay on Butter, and close the Pie.

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**EEL Pie.** Cut, wash, and season them with sweet Seasoning, and a Handful of Currants; butter, and close it.

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**LAMPREY Pie.** Clean, wash, and season them with sweet Seasoning; lay them in a Coffin with Citron and Lemon sliced; butter, and close the Pie.

**ARTIFICIAL Venison for a Pasty.** Bone a Sirloin of Beef, a Shoulder or a Loin of Mutton, then beat it very well with a Rolling-pin, then rub ten Pounds of Beef with four Ounces of Sugar, and three Ounces of Mutton; let it lie twenty-four Hours, then wipe it very clean; season it high with Pepper, Nutmeg and Salt, then lay it in the Form of a Pasty, then roll the Pasty almost four-square, till the Bottom is an Inch thick; to a great Pasty of Mutton, Beef or Venison, put a Pound of Beef Suet shred small; lay the Paste on Paper, then lay Half the Suet under the Meat, and put round the Pudding Crust; wet it well, turn over the Top, and close it well, and garnish it; then bake it, put in the Gravy, and serve it hot. When Lamb comes first, bone it not, but break it very small; lay on it a few pickled Barberries, three or four Slices of rinded Lemon; and to Lamb or Veal put two Pounds of Suet, as aforesaid.

**BEEF Pasty.** First cut out and season it over Night with Pepper and Salt, a little red Wine and Cochineal, then make it up as the Buck Pasty; to each of these Pasties season the Bones, cover them with Water in a Pan, and bake them with the Pasty; when baked, strain it, and pour the Gravy into the Pasty.

**APPLE Pie.** Take a Dozen of Apples, and scald them very tender, and take off the Skin; then take the Pap of them, and put to it twelve Eggs, but half the Whites; beat them very well, and take a Penny Loaf grated, and a Nutmeg grated, Sugar to your Taste, and a Quarter of a Pound of Butter melted. Mix all these together, and bake them in a Dish; butter your Dish, and take care that your Oven is not too hot.

**SPRING Pie.** Cut a Hind-Quarter of Lamb to Pieces; take four Ounces of the Lean, and make it into Forced-meat as for the Lumber Pie; then make it into little Balls, as big as Nutmegs, and some about the Length and Bigness of your little Finger; season the Meat with Cloves, Mace, Cinnamon,

Cinnamon, Salt, and a little Pepper; then lay in the Meat, with some Prunellas slit, and a little Spinage and Beet-leaves shred, but first butter the Bottom of the Pie; then put over it a Pound, or less, of preserved Citron or Lemon, Eringo-roots and Barberries, and a Lemon pared and sliced; then put in eight Ounces of fresh Butter on the top Lid, bake it, and put in as for a Chicken Pie.

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**PUFFS of Oranges.** Pare off the Rinds from *Seville* Oranges or Lemons, then rub them with Salt; let them lie twenty-four Hours in Water, then boil them in four Changes of Water; make the first salt, drain them dry, and beat them fine to a Puff; then bruise in the Pieces of all that you have pared, then make it very sweet with fine Sugar, boil it till it is thick, let it stand till it is cold, and then it will be fit to put in the Paste.

2] Or, Salt them whole, then boil them as above directed, and when they are cold slice them very thin, put a little Sugar over the Bottom of the Tart, then lay in the Slices with a little Sugar, and so fill the Tarts or Patty-pans; you may lay Slices of Pippins between the Oranges.

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**TO make Icing.** Beat and sift a Pound of double-refined Sugar through a Lawn Sieve; then whip the Whites of three Eggs to Snow very thick, put in the Sugar by degrees to them, and when all is in, beat it together Half an Hour; it must be as thick as it will but just run; if not, put in two Spoonfuls of Orange or Rose Water, in which dissolve a Grain of Musk, or Ambergrease; then lay on a little of the Icing quick with a Brush or Knife. If you garnish it with small coloured Comfits, as Sweetmeats, stick them all upright in Sprigs, or the Icing, if cold, with the White of an Egg.

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**TART Demoy.** Beat Half a Pound of blanched Almonds in a Mortar, with a Quarter of a Pound of Citron, the White of a Capon, four grated Biskets, the Marrow of two Bones, sweet Spice and Sugar, a little Sack, Orange-flower Water, and a little Salt; then melt it with a Pint of Cream, and seven Eggs well beaten; bring all these Ingredients to a Body over the Fire; then having a Dish covered



covered with Puff-paste, put Part of these Ingredients at the Bottom, then put in the Marrow of two Bones, in Pieces, squeeze on it the Juice of a Lemon, lay on it the Marrow, and the other Part of the Ingredients, and cover it with a cut Lid.

*SPRING or Sorrel Tart.* Shred the Herbs small, then wring out a little of the Juice of it, and put into a Quart fourteen Ounces of Sugar, and the like Quantity of Currants; mix it, and fill the Tarts, and lid and bake it; then put in Half a Pint of thick Cream, boiling it first, if it be raw, then strew on some fine powdered Sugar, and serve it hot.

### C A K E S.

*TO make the Queen's Delight.* Take a Pound of double-refined Sugar, beat it small, and sift it, six Ounces of blanch'd Almonds well beaten, and mix them together with the Froth of the Whites of Eggs, and a Grain or two of Musk; make a Paste thereof, and roll it out thin, then cut it to the Size of the Top of a Wine Glass, put any round Pieces of Sweetmeat, and cover it with another Bit of Paste, and close the Edges with the narrow End of a Funnel, and bake them on a Sieve, when the Oven is almost cold.

*QUEEN Cakes.* Take a Pound of Sugar, and beat it fine, four Yolks and two Whites of Eggs, Half a Pound of Butter, a little Rose Water, six Spoonfuls of warm Cream, a Pound of Currants, and as much Flour as will make it up; stir them well together, and put them into your Patty-pans, being well buttered; bake them in an Oven, almost as hot as for Manchet, for Half an Hour; then take them out and glaze them, and let them stand but a little after the Glazing is on, to rise.

*RICH Cake.* Take a Quartern and a half of fine Flour, and six Pounds of Currants, an Ounce of Cloves and Mace, some Cinnamon, two Nutmegs, about a Pound of Sugar, some Lemon and Orange, and Citron, candied, and cut in thin Pieces, a Pint of any sweet Wine, some Orange-flower Water, a Pint of Yeast, a Quart of Cream, two Pounds of Butter melted,

melted, and pour in the Middle; then strew some Flour over it, and let it stand Half an Hour to rise; then knead it well together, and lay it before the Fire to rise, and work it up very well; then put it into a Hoop, and bake it two Hours and a half in a gentle Oven.

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*SEED Cake.* Take three Pounds of fine Flour, and two Pounds of Butter, rub it in the Flour; eight Eggs, and four Whites, a little Cream, and five Spoonfuls of Yeast; mix all together, and put it before the Fire to rise, then put in three Quarters of a Pound of Carraway-comfits, and put it in a Hoop well buttered. An Hour and a half will bake it.

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*BATTER Cake.* Take six Pounds of Currants, five Pounds of Flour, an Ounce of Cloves and Mace, a little Cinnamon, half an Ounce of Nutmegs, half a Pound of pounded and blanched Almonds, three Quarters of a Pound of sliced Orange and Lemon-peel, half a Pint of Sack, a little Honey Water, a Quart of good Ale Yeast, a Pint of Cream, and a Pound and a half of Butter melted therein; mix it together in a Kettle over a soft Fire, stirring it with your Hands, till it is very smooth and hot; then put it in a Hoop, with a buttered Paper at the Bottom.

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*TO make Rice Cheesecakes.* Take a Pound of ground Rice, and boil it in a Gallon of Milk, with a little whole Cinnamon, till it is of a good Thickness; then pour it into a Pan, and stir about three Quarters of a Pound of fresh Butter in it; then let it stand covered till it is cold, put in twelve Eggs, and leave half the Whites out, and a Pound of Currants; grate in a small Nutmeg, and sweeten it to your Palate.

2] Or, Leave out the Biskets, and thicken it with the Flour of Rice, as before.

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*CHEESECAKES.* Boil a Quart of Cream or Milk with eight Eggs well beaten, stir it till it is a Curd, then strain it, and mix it with the Curd of three Quarts of Milk, three Quarters of a Pound of Butter, two grated Biskets, two Ounces of pounded and blanched Almonds, with a little Sack and

and Angel Water, half a Pound of Currants, seven Eggs, and Spice and Salt; beat it up with a little Cream till it is very light, and fill the Cheefecakes. The same way you may make Cheefecakes with the Curd of a Gallon of Milk, without the Egg Curd.

2] Or, Drain a Quart of tender Curd from the Whey, then rub it through a Hair Sieve with the Back of a Spoon; beat into it half an Ounce of Cinnamon and Mace, eight Ounces of fine Sugar, eight Ounces of Currants, eight Yolks of Eggs, four Ounces of Almonds blanched and beat fine, with a Spoonful of Orange-flower or Rose Water, to keep it from oiling; then grate four *Naples* Biskets into a Pint of Cream, and boil it till it is as thick as a Hasty-pudding; keep it stirring, then mix into it ten Ounces of fine fresh Butter, and put it to the Curd; mix all well together, and it will be fit to fill your Paste.

*TO make Cheefecake Meat.* Put to ten Eggs a Quart of Milk; boil them together, strain them, beat the Eggs in a Bowl, and take that you strain from the Eggs, and boil it in a Pan, with Bread, like a Hasty-pudding; put in a Quarter of a Pound of Butter, mix it and the Eggs together, then put in Plumbs, Currants, with Seasoning and Sugar, and a little Sack.

*PORTUGAL Cakes.* Put a Pound of fine Sugar, a Pound of fresh Butter, five Eggs, and a little Mace beaten into a broad Pan; beat it up with your Hands till it is very light, and looks curdling; then put thereto a Pound of Flour, half a Pound of Currants very dry, beat them together, fill your Heart-pans, and bake them in a slack Oven. You may make Seed-Cakes the same Way, only put Carraway-Seeds instead of Currants.

2] Or, Mix into a Pound of fine Flour a Pound of Loaf Sugar beaten and sifted, then rub into it a Pound of pure sweet Butter, till it is thick like grated Bread; then put to it two Spoonfuls of Rose Water, as much Sack, ten Eggs, and whip the Whites to Snow; then put in eight Ounces of Currants, mix all well together, and butter the Tin Pans; fill them but half full, and bake them. If they are made without Currants, and kept in a dry Place, they will keep a Year; add a Pound of Almonds blanched, and beaten with Rose

Water,

Water, as above, and leave out the Flour. These are another Sort, and better.

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**GINGER-bread Cakes.** Take three Pounds of Flour, a Pound of Sugar, a Pound of Butter rubbed in very fine, with two Ounces of Ginger, and a grated Nutmeg; mix it with a Pound of Treacle, and a Quarter of a Pint of Cream, warm together; then make up your Bread stiff, roll them out, and make them in thin Cakes. Bake them in a slack Oven.

2] Or, Take a Quarter of a Peck of Flour, two Pounds and three Quarters of Treacle, a Quarter of a Pound of Ginger, and Half an Ounce of Coriander and Carraway Seeds bruised; make it into large Cakes: Put into either of them Sweetmeats, if you please. When they are baked, dip them in boiling Water to glaze them.

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**SHREWSBURY Cakes.** Take a Pound of Butter, a Pound of double-refin'd Sugar sifted fine, and put to it a little Mace beaten, and four Eggs; beat them all together with your Hands, till it is very light, and looks curdling; then put to them a Pound and a Half of Flour, and roll them out into little Cakes.

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**PLUMB Cake.** Take three Pounds of Flour, rub into it a Pound of Butter, and three Eggs, Yolks and Whites; then take three Gills of Cream, and make it pretty warm, having in your Flour seven Spoonfuls of Yeast; mix these well together, and beat it well with your Hand; then set it before the Fire to rise, and, when your Oven is hot, add to it two Pounds of Currants, a Pound of Sugar, and Half a Gill of Brandy; mix these together, and so put it into your Hoop, and what Sweetmeats you will, and season it with Mace or Nutmeg. An Hour and a Half will bake it.

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**A FINE Cake.** Dry a Gallon of Flour well before the Fire, then take an Ounce of Cinnamon and Nutmeg well beaten, Half a Pound of Orange, Lemon, and Citron-peels sliced, four Pounds of Currants, a Pound and a Half of Sugar, a Gill of Sack, a Gill of Cream, a Gill of Yeast, and two Pounds and a Half of Butter melted; mix all these well together, let it stand Half an Hour before the Fire



to rise, then put it in the Pan, and bake it; and when it is enough, glaze it.

**SEED Cake.** Take a Pound of fine Sugar sifted, and a Pound of the best Butter; beat it with your Hands Half an Hour; add eight Eggs, and a Pound of Flour; beat it all together, and add a Pennyworth of Carraway-Seeds.

**ALMOND Cheesecakes.** Take a Quarter of a Pound of blanched Almonds, and beat them; then beat six Eggs, a Lemon-skin grated off the Lemon as it is whole, Half a Pound of Butter, and Half a Pound of fine Sugar; beat all together, and then put them into Paste.

**TO make a good Cake.** Take a Peck of Flour, and rub in it a Pound of Butter, then set on a Sauce-pan of Cream, as much as will wet it, slice into it a Pound of Butter, and when it boils, take it off to cool; then mingle with it the Flour, three large Nutmegs, six Blades of Mace beaten, a Pound of Sugar, some Rose-water, and two Pounds of Currants; when you have mingled all these in the Flour, and made a round Hole in it, then take a Pint of Ale Yeast, and beat into it the Yolks of eight Eggs, Half a Pint of Sack, and temper it with your Cream and Butter; be sure not to make it too wet; neither must it be too stiff; then set it by the Fire to rise, and cover it; then put it into a Rim of Tin, and set it in a hot Oven. An Hour and a Half will bake it. When it comes out of the Oven, beat some Whites of Eggs, and wash it over, and sift on it some fine Sugar.

**CARRAWAY Cake.** Melt two Pounds of fresh Butter in Tin or Silver, let it stand twenty-four Hours, then rub into it four Pounds of fine Flour dried, mix in eight Eggs, and whip the Whites to Snow, a Pint of Ale Yeast, and a Pint of Sack. Mix all together, and put in two Pounds of Carraway-comfits; put it into a butter'd Hoop, and bake it two Hours and a Half. You may mix into it Half an Ounce of Cloves and Cinnamon.

*To make clear Cakes of Quinces, Pears, Plumbs, or Apricots.*

**PARE** your Quinces, and put them into cold Water as your pare them, slice them from the Core, and put them in

in a Silver Flagon, or Earthen Pot, without Water, and set them into a Pot of seething Water, uncovered or stopp'd; make the Water boil a-pace, and when you see any Syrup come from the Fruit, pour it away into a Glass, with a Piece of Tiffany tied on it; then take the Weight in double-refin'd Sugar, wet it with four or five Spoonfuls of Spring-water, and boil it to a Candy-height; then put in four or five Spoonfuls of the Juice, set it on a gentle Fire, and so by little and little put it in all, continually stirring it, and when you think it is thick enough, take it off, and put in a little Juice of Lemon to clear it, (if you like the Taste); then pour it into Glass Saucers, and set it into your Stove, which must be kept with a continual Heat; turn it as soon as it candies, and take heed of over-drying.

You may make the Sugar of a hard Candy, and then put in the Juice, and set it no more on the Fire.

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*TO make Cakes.* Take four Pounds of Flour dried in an Oven, six Pounds of Currants, fourteen Eggs, and six Whites, three Spoonfuls of Sack, a Quarter of a Pint of Cream, a Spoonful of Orange-flower or Rose-water, two Pounds of Butter washed in Rose-water, and four Nutmegs beaten; the Currants must not be washed, but picked and rubbed; the Butter must be rubbed in cold after the Currants are rubbed in the Flour; to this Quantity you must have two Pounds of Loaf Sugar searced. Bake them in a quick Oven; Half an Hour will serve. These Cakes are better when they are a Week old, than they are the first Day.

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*SAFFRON Cakes.* Take Half a Peck of the finest Flour, a Pound of Butter, and a Pint of Cream, or good Milk; set the Milk on the Fire, put in the Butter, and a good deal of Sugar; then strain Saffron, to your Taste and Liking, into your Milk; take seven or eight Eggs, with two Yolks, and seven or eight Spoonfuls of Yeast; then put the Milk to it, when it is almost cold, with Salt and Coriander Seeds; knead them all together, make them up in reasonable Cakes, and bake them in a quick Oven.

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*TO make a great Cake.* Take a Peck of Flour, by Weight twelve Pounds, twelve Pounds of Currants, two Pounds of Raisins of the Sun, stoned and shred very small,

two Pounds of Sugar, five Pounds of Butter, Half a Pint of Sack, five or six Eggs, Half a Pint of Rose-water, three Pints of the best Ale Yeast, five Pints of Cream, or Strokings, an Ounce of Cinnamon, six Nutmegs, and some Cloves and Mace; divide your Flour into two Parts, boil the Cream, and when it is almost cold mix it with the Yeast; then put it to the one Half of the Flour, working it very well; set it before the Fire, and cover it. Melt the Butter and Rose-water on a gentle Fire, and beat the Butter well with your Hands; the other Flour must be set before the Fire, and made as hot as you can, and your Currants and Raisins, well mixed together, laid before the Fire, and made very hot; you must lay your Spice and Sugar over a Chafing-dish of Coals, and make all as hot as you can suffer your Hand in; then mix the Flour and all the rest, with the other Paste, and keep it hot till it is put into the Oven; when all is mixed, it will be no thicker than a Pudding; flour your Paper well that is to be at the Bottom, and set upon it a Hoop, either of Wood, or triple strong Paper; pour your Cake into the Hoop, and set it in the Oven, then take six Whites of new-laid Eggs, and a Pound of double-refin'd Sugar, and beat the Eggs to a Froth with a little Rose-water; then put in the Sugar, and beat it till it is as white as Snow, and when your Cake is ready to draw, ice it over with a Spoon, and let it stand till it hardens.

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*To make a Cake which will keep good a Quarter of a Year.*

**T**AKE eight Pounds of Flour, nine Pounds of Currants well picked, washed and dried, two Pounds of Butter, a Quart of Cream, a Quart of Ale Yeast, a little Sack and Rose-water, a Pound of Sugar, the Yolks of sixteen Eggs well beaten, and what Spice you think fit; mix them together, and season it, and when your Oven is hot put it into a Hoop, and bake it. Mix the Whites of Eggs with some double-refined Sugar, and when it is baked, ice it over, and set it in the Oven till it is dry.

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*To make Anniseed Biskets.* To every twelve Pounds of Dough put twenty Ounces of Butter, a Pound of Sugar, two Ounces of Anniseeds, with a little Rose-water, and what

what Spice you think fit, and bake it in a moderate Oven.

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*TO make Drop Biskets.* Take a Pound of fine Loaf Sugar, beat it and searce it; then take ten Eggs, out of which take three Yolks; beat the Eggs very well, then put in your Sugar, and beat them all together for an Hour; then put in a Pound of fine Flour dried and searced, and when cold put it in; then beat all together a Quarter of an Hour, with a little Rose-water; then drop them upon Paper, and bake them.

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*TO make very good Whigs.* Take a Quarter of a Peck of the finest Flour, rub into it three Quarters of a Pound of fresh Butter, (till it is like grated Bread) something more than Half a Pound of Sugar, Half a Nutmeg, and Half a Race of grated Ginger, three whole Eggs beaten very well, and put to them Half a Pint of thick Ale Yeast, and three or four Spoonfuls of Sack. Make a Hole in your Flour, and pour in your Yeast and Eggs, and as much Milk, just warm, as will make it into a light Paste; let it stand before the Fire Half an Hour to rise, then make it into eighteen Whigs; wash them over with Eggs, just as they go into the Oven; you must have a quick Oven, and Half an Hour will bake them.

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*TO make Jumbals.* Take the Whites of three Eggs, beat them well, and take off the Froth; then take a little Milk, and a little Flour, near a Pound, as much Sugar sifted, and a few Carraway-Seeds beaten very fine; work all these into a very stiff Paste, and make them into what Form you please; bake them on white Paper.

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*TO make Marchpane.* Take a Pound of Jordan Almonds, blanch and beat them in a Marble Mortar very fine; then add thereto three Quarters of a Pound of double-refined Sugar, and beat them with a few Drops of Orange-flower Water; beat all together till it is a very good Paste, then roll it into what Shape you please; dust a little fine Sugar under it as you roll it, to keep it from sticking. To ice it, searce double-refined Sugar, as fine as Flour, wet it with Rose-water, and mix it well together, and with a few Fea-



thers tied together spread it over your Marchpane. Bake them in an Oven that is not over hot; put Wafer Paper at the Bottom, and white Paper under that, so keep them for Use.

*TO make Almond Puffs.* Take Half a Pound of *Jordan* Almonds, blanch and beat them very fine, with three or four Spoonfuls of Rose-water; then take Half an Ounce of the finest Gum-dragon, steeped in Rose-water three or four Days before you use it, then put it to the Almonds, and beat them together; then take three Quarters of a Pound of double-refin'd Sugar, beaten and sifted, and a little fine Flour, and put to it; roll it into what Shape you please; lay them on white Paper, and put them in an Oven gently heated, and when enough take them off the Papers, and put them on a Sieve to dry in the Oven when it is almost cold.

*TO make Macaroons.* Take a Pound of Almonds, let them be scalded, blanched, and thrown into cold Water, then dry them in a Cloth, and pound them in a Mortar; moisten them with Orange-flower Water, or the White of an Egg, lest they turn to an Oil; after, take an equal Quantity of fine Powder Sugar, with three or four Whites of Eggs, and a little Musk; beat all well together, and shape them on Wafer Paper with a Spoon. Bake them on Tin Plates in a gentle Oven.

2] Or, Take the best new Almonds, blanch them in warm Water, beat them very well in a Mortar, with a Spoonful of sweet Cream and the White of an Egg, a little Ale Yeast, and a little Rose-water; then mould them up with searced Sugar, make them like to Crabs, and cut them about like Manchet; then bake them on a Pie-plate in a quick Oven; when they rise high, take them out, and, when cold, box them up.

*TO make French Bread.* Beat two Eggs with a little Salt, lay to them Half a Pint of Ale Yeast, or more; then put to it three Pounds of fine Flour, and put into it as much Blood-warm Milk as will make it soft and light; then make it into Loaves or Rolls, and, when baked and cold, rasp or grate all the Outside off, and then it is fit to set at Table.

*TO make Buns.* Take to three Pounds of Flour, well dried before the Fire, two Pounds and a Half of Butter, a Pound of Sugar, and ten Ounces of Carraway-comfits; melt your Butter in warm Water upon the Fire, with six Spoonfuls of Rose-water, a few more Carraway-seeds, if you please, and a Pint of new Barm; knead all these together, and set your Buns into the Oven, after white Bread is drawn.

*WHITE Pot.* Take a Quart of Cream, boil it with some large Mace, and when it is off the Fire season it as you would do a Custard; take seven or eight Yolks of Eggs, and beat them well together, with a Spoonful or two of Cream, and when your Cream is almost cold put the Eggs to it, stirring them well together; then take a Dish that will hold the Quantity, and more, of Cream, take a Two-penny Loaf of Manchet, cut off all the Crust, and slice it as thin as you can; then lay a Row of Slices of Bread at the Bottom of the Dish, and a few preserved Damsons, or other dried Sweetmeats, upon the Bread, with some good Pieces of Marrow with them; then lay another Row of Bread upon that, and so of Marrow and Sweetmeats, till you come to the Top; then take a Ladle, and pour in your Cream softly, till the Dish is full; let it be made two or three Hours before you put it into the Oven, that the Bread may be well soaked, and then bake it.

*TO make Custards.* To a Pint of Cream, you must have eight Eggs, and but two of the Whites; put the Cream into a Sauce-pan to boil, and you must boil in it a Piece of Nutmeg, some Mace, and a little Cinnamon; let your Cream boil till you think it has the Flavour of the Spice, then pour it into a Pan, and let it stand till it is cool; you must make it pretty sweet with fine Sugar, then put in your Eggs, and strain it through a Cloth or Sieve.

2] Or, To three Pints of Cream, put a little whole Mace, Cinnamon and Nutmeg; make it boil a little, then take it off, and beat fifteen Eggs very well, leaving out nine of the Whites; when beaten, put to them a Glasse of Sack, and two Spoonfuls of Rose-water; put it to the Cream scalding hot, then strain it, and it is fit; harden the Custard Crust in the  
Oven

Oven before you fill them. To all Milk, put sixteen Eggs; to two Quarts, leave out five Whites.

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**ALMOND Custards.** Blanch and beat Almonds in a Mortar very fine, and in the beating add thereto a little Milk; press it through a Sieve, and make it as a common Custard.

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**BOILED Custards.** Take a Pint of Cream, and put into it two Ounces of Almonds, blanched and beaten very fine, with Rose or Orange-flower Water, or a little Cream; let them boil till the Cream is a little thickened, then sweeten your Eggs, and keep it stirring over the Fire, till it is as thick as you would have it; then put to it a little Orange-flower Water, stir it well together, and put it into China Cups.

*N. B.* You may make them without Almonds.

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**RICE Custards.** Take a Quart of Cream, and boil it with a Blade of Mace, and a quartered Nutmeg; put thereto boiled Rice, well beat with your Cream; mix them together, stirring them all the while they boil; when it is enough take them off, and sweeten them to your Taste; put in a little Orange-flower Water, then pour it into your Dishes. When cold serve it.

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### T A N S I E S.

**TANSY.** Boil a Quart of Cream, or Milk, put to it a Stick of Cinnamon, a Nutmeg quartered, and some large Mace; when it is half cold, mix it with sixteen Eggs, and eight Whites; strain it, then put in four grated Biskets, Half a Pound of Butter, Half a Pint of Spinage Juice, a little Tansy, Sack, and Orange-flower Water, some Sugar, and a little Salt, then stir it over the Fire a little, and pour it into a Dish buttered well; when it is baked, turn it on a Pie-plate, squeeze on it an Orange sliced, with some Sugar to garnish it.

2] Or, Beat ten Eggs, with a little Salt, put to them a Pint of the Juice of Spinage, two Spoonfuls of Tansy, and eight Ounces of Sugar; then strain it in a Quart of Cream, grate in eight Ounces of *Naples* Biskets, or white Bread, and

and a little Nutmeg; mix all together, then put in the Tansy; keep it stirring on a gentle Fire till very thick, and put it into a buttered Dish, in which harden it over the Fire, or in a cool Oven, or fry it; then turn it out into a Dish with quartered Oranges; dust on fine Sugar, and serve it hot, or pour over it Sack, Sugar, and the Juice of Oranges.

3] Or, To a Quart of Cream, and a Pint of Milk, you must have a Pint of Juice, and eighteen Eggs; put in about seven or eight of the Whites, a Quarter of a Pound of *Naples* Biskets, and some Orange-flower Water, Nutmeg, and Mace; mix it together, and simmer it over the Fire.

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**WATER Tansy.** Take twelve Eggs, and Eight of the Whites, beat them very well, and grate a Penny Loaf, and put it in; put in a Quarter of a Pound of melted Butter, and a Pint of the Juice of Spinage. Sweeten it to your Taste.

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**GOOSEBERRY Tansy.** Put some fresh Butter into a Frying-pan, when it is melted, put in a Quart of Gooseberries, fry them till tender, and mash them; then beat seven Eggs, but four Whites, a Pound of Sugar, three Spoonfuls of Sack, as much Cream, a Penny Loaf grated, and three Spoonfuls of Flour; mix all these together, and put the Gooseberries out of the Pan to them, and stir all well together, and put them into a Sauce-pan to thicken; then put fresh Butter into the Frying-pan, and fry them brown; strew Sugar on the Top.

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**APPLE Tansy.** Slice three Pippins thin, and fry them in good Butter, then beat four Eggs, with six Spoonfuls of Cream, a little Rose-water, Nutmeg and Sugar; stir them together, and pour it over the Apples: Let it fry a little, and turn it with a Pie-plate. Garnish with Lemon, and Sugar strewed over it.

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P A N C A K E S.

**FINE Pancakes.** Take a Pint of Cream, eight Eggs, a Nutmeg grated, and a little Salt; then melt a Pound of Butter, and a little Sack, before you stir it; it must be as thick with Flour as ordinary Batter, and fried with Lard; turn it on the Backside of a Plate, garnish with Orange, and strew Sugar over them.

CREAM



**CREAM Pancakes.** Take a Quart of Cream, twelve Eggs, a Pound of melted Butter, and a little Nutmeg, fry them extremely thin; about a Dozen one upon another, strewing double-refined Sugar upon each of them.

**IRISH Pancakes.** Take a Pint of Cream, eight Eggs, and four Whites; beat the Eggs, with grated Nutmeg, and Sugar to your Taste; then melt three Ounces of fresh Butter in the Cream, and mix it with the Eggs, and almost Half a Pint of Flour; season your Pan with a Bit of Butter, and fry them without turning. Your Frying-pan must be very little, and so lay several one upon another, to serve at Table.

**WATER Pancakes.** Take a Pint of Water, four Spoonfuls of Flour, and a little Salt; mix all these together, and beat the Yolks and Whites of eight Eggs, with two or three Spoonfuls of Sack put to it, first straining the Eggs; the longer they stand before you fry them, the better. Just before you go to fry them, melt about Half a Pound of Butter very thick, and stir it in, and butter your Pan a little, before you fry the first. One Spoonful, or a little more, is enough for a Pancake. You must not turn them, and take care you do not burn them as you fry them; slide them out of the Pan on a hot Water-dish, one upon another, and cover them with a warm Cover, to keep them hot as the rest fry; when they are all done, lay them in a Dish, and strew Sugar over them. They fry a light Brown.

**RICE Pancakes.** Take a Quart of Cream, and three Spoonfuls of the Flour of Rice, boil them till as thick as Pap, and as they boil, stir in Half a Pound of Butter, and a Nutmeg grated; then pour it into an Earthen Pan, and, when cold, add three or four Spoonfuls of Flour, a little Salt, some Sugar, nine Eggs well beaten; mix all well together, and fry them with a small Piece of Butter; serve them up four or five in a Dish.

#### F R O I S E S.

**CLARY-Froise, or Clary and Eggs.** Take ten Eggs, beat them with a Spoon, then take some Clary Leaves, and shred them small, and add a little Pepper and Salt, and some Onions chopped small; this Mixture must be fried in hot Lard; serve it with Slices of Lemon.

SWEET

**SWEET Clary Froife.** Take eight Eggs, a Pint of Milk, Half a Spoonful of Sugar, and four large Spoonfuls of Flour; chop the Leaves of the Clary small, and mix them well together, and then fry them in hot Lard, or good Dripping. Let this drain before the Fire, and serve it with Butter and Sack.

**BACON Froife.** Take a Piece of middling Bacon, cut it in thin Pieces of about an Inch long, and then make a Batter, with Milk, Eggs, and Flour; beat the Eggs very well, mix them together, then put some Lard, or good Beef-Dripping, and when it is very hot pour in your Mixture, and put a Dish over it, but now and then throw on some of the Fat upon the Froife, till you think the lower Part is enough; then turn it, and in a little time the whole will be ready for the Table. In this Mixture put what Spices you think proper, for in the Taste 'tis to every one what they like.

**PASTIES, to fry.** Get a Veal Kidney with the Fat, cut it very small, put to it a little Salt, Cloves, Mace and Nutmeg, all beaten small, some Sugar, and the Yolks of three hard Eggs minced very small; mix all these together with some Sack or Cream; put them in Puff-paste, and fry them; serve them hot.

**APPLE Pasty, to fry.** Pare and quarter your Apples, and boil them in Sugar and Water, and a Stick of Cinnamon; and when tender, put in a little white Wine, the Juice of a Lemon, a Piece of fresh Butter, and a little Ambergrise, or Orange-flower Water; stir all together, and, when cold, put in Puff-paste, and fry them.

**APPLE Froife.** Cut your Apples in thick Slices, and fry them of a light Brown; take them up and lay them to drain, and keep them as whole as you can; then make the following Batter: Take five Eggs, leaving out two Whites, beat them up with Cream and Flour, and a little Sack; make it the Thickness of a Pancake Batter, pour in a little melted Butter, Nutmeg, and a little Sugar. Melt your Butter, and pour in your Batter, and lay a Slice of Apple here and there, and pour more Batter on them; fry them of a fine light Brown, then take them up, and strew double-refined Sugar over them.

**T**O make Fritters. Take Sherry and Brandy, of each Half a Pint, two Ounces of fine Sugar, a Quarter of an Ounce of Cinnamon, Mace and Ginger, four Eggs well beaten with a little Salt, and eight Ounces of *Naples* Biskets grated, or made wet in a Pint of Cream; mix all together, then make it as thick as Batter for Pancakes, with fine Flour, and fry them in clarified Hog's Lard; the Pan must be almost full; when it boils, strike them off from a Trencher with a Knife into little Bits. When they are fried, dust on them fine Sugar, and serve them. Some pour on them the Juice of an Orange. You may put all Bread, and no Flour.

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**A**PPL E Fritters. Take the Yolks of six Eggs, and the Whites of three, beat them well together, and put to them a Pint of Cream, or Milk; then put to it four or five Spoonfuls of Flour, a Glas of Brandy, Half a Nutmeg grated, and a little Ginger and Salt; your Batter must be pretty thick; then slice your Apples in Rounds, and dipping each Round in Batter, fry them in good Lard, with a quick Fire.

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**C**URD Fritters. Take a Handful of Curds, a Handful of Flour, ten Eggs well beaten and strained, some Sugar, some Cloves, Mace, Nutmeg, and a little Saffron; stir all well together, and fry them in very hot Beef-dripping; drop them in the Pan by Spoonfuls, and stir them about till they are of a fine yellow Brown; drain them well, and strew Sugar on them when you serve them.

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**P**ARSNIP Fritters. Boil your Parsnips very tender, peel them and beat them in a Mortar; rub them through a Hair Sieve, and mix a good Handful of them, with some fine Flour, six Eggs, some Cream and new Milk, Salt, Sugar, a little Nutmeg, a small Quantity of Sack and Rose-water; mix all well together, a little thicker than Pancake Batter; have a Frying-pan ready, with good Store of Hog's Lard, very hot over the Fire, and put in a Spoonful in a Place, till the Pan be so full as you can fry them conveniently; fry them a light Brown on both Sides. For Sauce, take Sack and Sugar, with a little Rose-water, or Verjuice; strew Sugar on them when in the Dish.

# A GENERAL BILL of FARE, FOR

## Every Month in the Year.

Revised and Corrected, by an eminent  
CITY COOK, 1755.

*In JANUARY we may have the following Dishes for the  
First COURSE.*

*HAM and Chickens*, with Savoy or Cabbages, and Carrots, if you please; the Carrots to be cut in Dice, or Rings, and laid neatly with the Greens in a small Dish by themselves, except a few to garnish the Ham and Chickens. The Ham should have the Skin pulled off, and then be strewed with Raspings of Crufts of Bread, which should be hardened either with a red-hot Iron, or put a short Time into an Oven.

*Bacon*, about three or four Pounds, boiled in one Piece, with Chickens and Greens as before, but to be served all in one Dish.

*Pickled Pork*, done the same as the Bacon, and served in the same Manner. *Note*, Two young Cockerels, or three good Chickens, will

be enough for such a Dish, and may be depended upon at this Season as fine Eating. You may know when a Cock is young, by his having short blunt Spurs, and always chuse the Fowls with white Legs.

*Calf's Head*, with Bacon and Greens, or boiled and hashed with Oysters, or several other Ways, as directed in the following Receipt. If it is a Calf's Head, dressed only plain with Bacon and Sprouts, let your Bacon be boiled in one Piece, and served all in the same Dish, except the Tongue, which should be slit lengthways, and laid in the middle of a Plate, surrounded with the Brains, which should be boiled in a Cloth with some Leaves of red Sage and Parsley; and then chop them together, and



mix them with mulled Butter and Vinegar.

*Knuckle of Veal*, Bacon and Sprouts, or Savoys, to be served all in one Dish.

*Leg of Pork boiled*, with Turnips and a Pease Pudding. Put your Turnips mashed, or gently squeezed, on each Side of your Pork, by way of Garnish; but if you have any Greens boiled, then let them serve as Garnish to your Pork, and put your Turnips in a Plate, and your Pease Pudding in another.

*Leg of Lamb and Spinage*; the Lamb must be floured well, and put in a Cloth to boil, and the Spinage should be stewed in a Sauce-pan by itself, and may be laid on each Side the Lamb in the same Dish, unless you fry the Loin of Lamb in Steaks, and lay them round the Leg; then serve your Spinage in a Plate by itself, and some Gravy in a China Basin for the fried Lamb.

*Brisquet of Beef stewed*, with rich Sauce. See the Receipt.

*Ache-bone of Beef*, salted and boiled with Greens and Roots, the Roots and Greens to be served in a Plate by themselves, except a few for garnishing the Beef.

*Rump of Beef boiled*, with Greens and Roots, to be served as the foregoing.

*Leg of Mutton boiled* with Turnips, or with Oyster Sauce; serve the Turnips mashed on each Side the Mutton, or just pressed and buttered in a Saucer; the Oyster Sauce to be poured over the Mutton.

*Stewed Beef, Carrots, Turnips, Sallery and Leeks*, &c. to be served with toasted Bread, cut in Dice.

*Neck of Mutton and Broth*, or Soup. See the Receipt.

*Neck of Veal boiled with Rice*. See the Receipt.

*Ox's Cheek stewed*, to be served with toasted Bread, cut in Dice.

*Goose*, salted and boiled with Carrots and Cabbage, or Savoys, the Greens and Roots all to be in the Dish with it.

*Leg of Mutton*, salted and boiled with Roots and Greens, garnished with a few of the Greens and Roots, but the Greens to be in a small Dish or Plate.

*Chine of Pork*, salted and boiled with Greens and Roots, to be served all in one Dish; and if you have a Turkey, roast it, and bring it on the Table at the same time; or roasted Fowls, if you have no Turkey, with Gravy Sauce, or boiled Onions buttered.

*Pullets boiled with Oyster Sauce*, all in the same Dish, garnished

garnished with sliced Lemon.  
See Oyster Sauce.

*Pullets boiled with Rice*, buttered, in one Dish, served with Slices of Lemon for Garnish, and Slices of red Beet Roots.

*Neat's Tongue and Udder*, with Greens and Roots; the Tongue, when it is stripped of the Skin after it is boiled enough, may be served with the boiled Udder, and garnished with a few of the Herbs and Roots; the rest must be served in a small Dish or Plate.

*Fricassee of Lamb*. See the Manner to make it either White or Brown.

*Scotch Collops*. See the Way.

*Hare stewed*. See the Way.

*Breast of Veal ragoe'd*, with Mushrooms. See the Sauce, to be served all in one Dish.

*Brace of Carp stewed*. See the Receipt.

*Tench stewed*. See the Receipt for stewing Carp.

*Turbot boiled*; this is a grand Dish, and ought to have fried Flounders, or Plaise with it, or fried Smelts or Gudgeons about it, if they can be had, and a Sauce poured over them of Butter, Shrimps, and Anchovies; or, if Shrimps can't be had, some Oysters may supply their Place, or else

Mushrooms, garnished with Slices of Lemon or Orange, with red Beet Roots boiled; and have a good Quantity of Sauce in China Basons or Silver Cups. See the Receipt.

*Soles stewed*. These are stewed like Carp; serve them garnished with Lemon sliced, red Beet Roots sliced, and fried Bread cut in Pieces as long as one's Finger.

*Cod boiled, or Cod's Head*, to be served to the Table like a Turbot, with a Furture of fried Fish, and Oysters, and Mushrooms. See the Receipt.

*Flounders and Plaise*. Boil the Flounders in Salt and Water, over a quick Fire, and fry the Plaise with hot Lard, or good Dripping; letting the Liquor in your Pan be very hot before you put in your Fish, and let your Fish be first well dryed and floured; keep a quick Fire to your Fish, and when they have drained in a Cullender before the Fire, place them handsomely in a Dish, and pour over them a Sauce of Butter, Shrimps, Anchovies, Oysters, or such like; and the same Sauce in a Bason, garnished with Lemon, or Orange sliced, and red Beet Roots; but see the Receipt.

*Thornback or Scate*. This Fish

Fish is to be boiled, and served with Anchovies and Butter, with some Shrimps or Oysters in the Sauce, if they can be had, or else Mushrooms; as you may see in the Sauce for Fish.

*Chub stewed.* This is a River Fish, like a Carp, and should be stewed like a Carp or Tench, and eats as well as either.

*Puddings,* there are several Sorts, (see the Receipts) as well as Pies for this Month. Boiled Puddings of all Sorts are for the first Course; but minced Pies, Tansies, Marrow Puddings, Orange Cakes, Lemon ditto, Almond ditto, and all other baked sweet Things, are for the second Course.

*Pancakes* ought always to come with the first Course, and Fritters. See the Receipt.

*Christmas or Minced Pies* are generally brought in with the first Course. See the Receipt.

*Pease Soup.* See the Re-

ceipt; to be served with a French Roll in the Middle, and garnished about the Edges of the Dish with little Spots of Spinage.

*Gravy Soup.* See the Receipt. Serve this with a French Roll in the Middle, or a Pullet in the Room of the Roll, and garnish with some Spots of Spinage round the Edges of the Dish, or else Gratings of Crusts of Bread.

*Herb Soup.* See the Receipt.

*Fish Soup.* See the Receipt.

*Eggs dressed,* in several Sorts of Amlets. See the Receipt.

*Broiled or Boiled Whiting:* may be served as a first Course, with Oyster or Shrimp Sauce. See the Receipt.

*Scotch Collops.* See the Receipt.

*Boiled Squab Pigeons,* if you can get them, make a dear Dish, but very elegant, with Bacon, Herbs and Roots. See the Receipt.

### The Herbs for boiling in January.

*Spinage, Saveys, Cabbages, Sprouts of Cabbages, Coleworts, Brocoli.*

### Roots for boiling in January.

*Red Beets, Carrots, Onions, Turnips, Parsnips, Horse-radish, Potatoes.*

Herbs,

## Herbs, &amp;c. for the Pot.

*Leeks, White-beet Chards, or White-beet Leaves, Thyme, Winter-Savory, Sage, Parsley, Sallery, Endive.*

*Dishes for the Second Course.*

*A Piece of Beef roasted, with Horse-radish scraped about the Edges of the Dish, and Pickles.*

*A Fore-Quarter of Lamb roasted, to be garnished with red Beet Roots sliced, or Lemon, or Orange; a Sallad in another Dish or Plate.*

*Shoulder of Mutton roasted, with a Farce of Oysters, or Oyster Sauce; strip off the Skin when it is near enough, and powder it with beaten Spice, some Powder of sweet Herbs, and grated Crusts of Bread. See more in the Receipt, but serve it with Slices of Lemon or Orange; but this is properly to be served as a second Dish, where a Buttock of Beef, or some other large Dish, boiled, has been first brought to the Table, and where there is a good many Company unexpectedly come in, and Fowls cannot be had, or have not been killed a Day before-hand; for Fowls are tough, tho' never so young, if they are dressed the same Day they are killed.*

*Fillet of Veal stuffed and roasted; to be garnished with sliced Lemon, and served with*

some Butter melted, in a China Bason.

*Goose roasted, served with a little Claret poured through the Body into the Dish, and Apple Sauce on a Plate.*

*Turkey roasted, with a Pudding in the Crop, and Gravy Sauce, garnished with Slices of Lemon, or pickled red Beet Roots. See the Receipt.*

*Hare roasted, with a Pudding in its Belly, to be served with Gravy Sauce in the Dish, and garnished with Lemon or Orange sliced; have some Claret or Venison Sauce, in a China Bason. See the Receipt.*

*Capons roasted, with Sausages, and Gravy Sauce in the Dish, garnished with Lemon sliced.*

*Pullets, with Eggs. To be served with Gravy Sauce in the Dish, and hard Eggs, chopped and buttered in a Plate.*

*Partridges, three or four in a Dish, with Gravy, garnished with sliced Lemon, and some Pap Sauce in a Plate. See the Receipt.*

*Woodcocks, three or four in a Dish, upon small Toasts of Bread, some Gravy in a China*



Bafon, the Garnish sliced Lemon.

*Wild Ducks, or Widgeons, or Easterlings*, two or three in a Dish, roasted with Seasoning in their Bellies, and served with Gravy and Claret in the Dish, and garnished with Slices of Lemon; have some buttered Onions on a Plate.

*Teal*, three or four to be served as the Wild Ducks.

*A Wild Duck* with six Snipes, or a Dozen of Larks.

*Fowl of Sturgeon* pickled, Neck, Loin, or Breast of Veal, roasted and garnished with sliced Lemon.

*Chine of Mutton* roasted, with Gravy in the Dish, and garnished with Lemon sliced; bring a Plate of Pickles with this to the Table.

*Chickens* roasted, with Asparagus; the Asparagus to be served in a Dish by themselves, with plain Butter over them, and the Chickens garnished with Lemon sliced, and Gravy in the Dish.

*Loin of Mutton* and Oyster Sauce, to be served in the

same Dish, with buttered Onions on a Plate, or Pickles.

*Pig roasted*; to be served with Gravy in the Dish, or white Wine, Water and Salt warmed for the Sauce; and the Pig, having its Head first cut off, must be divided only. Currant Sauce is not in Fashion.

*Lamb Pie*, and other Pies of the like Nature.

*Calf's Head roasted*. See the Receipt.

*Hog's Head roasted*. To be served with a little warm Claret and Water in the Dish, and Apple Sauce in a Plate.

*Hog's Harelet* roasted, with Spices and sweet Herbs, to be served with Claret and Water in the Dish, and Apple Sauce in a Plate.

*Calf's Pluck* roasted. To be served with Gravy Sauce, and Butter, with a little Lemon squeezed into it.

*Hind-Loin of Pork* roasted, to be served with Claret and Water in the Dish, and Apple Sauce in a Plate.

*Hot buttered Apple Pie*.

*Inter-messes, or odd Dishes for small Families, now in Season.*

*Pig's Pettitoes* boiled, the Feet slit, and the other Parts belonging minced, and served with Butter melted, and a little Vinegar and Lemon Juice.

*Calf's Liver* roasted, and stuffed with the same Mixture as we put in the Belly of a Hare; to be served with Gravy, and garnished with sliced

sliced Lemon, or red Beet Roots.

*Ox's Heart roasted*, with the same Pudding in it as in the Hare's Belly; roast this either larded with fat Bacon, or cover'd with Veal Caul; serve it with Gravy Sauce as you do a Hare, and garnish with sliced Lemon.

*Fricassée of Tripe*, white. See the Receipt.

*Fricassée of Tripe*, brown. See the Receipt.

*Fry'd Tripe*, in Batter made of Flour, Water, and a little Salt; serve it with Butter and Mustard.

*Fricassée of young Lambs Rabbits*, either with white or brown Sauce; to be served with Garnish of sliced Lemon and fry'd Parsley.

*Hog's Liver, Crow and Sweetbread fry'd*, with Pepper, Salt, and red Sage cut small; to be served with Butter and Mustard, and garnished with fry'd Parsley, and sliced Lemon.

*Veal minced*. To be served on fry'd or toasted Sippets of Bread, and garnished with Lemon.

*Hashes of Mutton, Lamb, Veal, or Beef*, in various Ways. See the Receipts; to

be served with Pickles for Garnish.

*Calf's Liver and Bacon fry'd*. To be served with some Gravy and Butter, and a little Orange or Lemon Juice, and garnish with sliced Lemon.

*Sweetbreads and Kidneys fry'd*, either of Mutton or Beef, with Mushrooms, and served with a brown Ragout Sauce, garnished with fry'd Parsley and Slices of Lemon.

*Veal Sweetbreads ragoo'd*. To be garnished with sliced Lemon.

*Salmagundi* is made of minced Veal or Lamb, or Chicken, or Turkey, cut very small, with some Lemon-peel chopp'd, some Apples chopp'd, and some Onions, where it is liked; heap this in a Plate, and serve it with Anchovies, Capers, & Olives. This is generally eaten with Oil, Vinegar, and Mustard.

*Spinage stew'd*, and served on Toasts of Bread, with poached Eggs upon it, garnished with sliced Lemon.

*Collar'd Beef*, to be served in Slices.

*Potted Beef*, to be served in Slices.

*Tarts and Cheesecakes*.

## D E S E R T.

Pears, Apples, Chestnuts, French Plumbs, Turkey Figs, unless you have Sweetmeats.

## Of the Dishes for the Month of FEBRUARY.

## First COURSE.

**SOUPS** of Gravy, of Fish, and of Herbs; to be served with a French Roll in the middle for Fish, or Herb Soup, and a Wild Duck or Teal in the middle of the Gravy Soup.

*Hen Turkey* boiled, with Oyster Sauce, to be garnished with Lemon sliced.

*Turbot* boiled, with Shrimps and Oysters, garnished with sliced Lemon.

*Beef Marrow-Bones*, and black Hog's Puddings.

*Marrow Puddings*.

*Chine of Mutton*, with Capier Sauce.

*Stew'd Tench*. See the Receipt for stew'd Carp.

*Stew'd Carp*, with Wine and Gravy, to be garnished with sliced Lemon.

*Spring Pie*.

*Eels spitchcock'd*, rolled in Crumbs of Bread, with sweet Herbs and Spices.

*Scotch Collops*, with a Kidney of Veal, roasted and served with Forced-meat Balls, Slices of Bacon fried, and garnished with Lemon sliced.

*Pike or Jack roasted*, with a Pudding in the Belly, as the Receipt directs, to be garnished with sliced Lemon and fry'd Oysters.

*Plaife and Flounders*, fried and boiled Whittings, with Oyster Sauce, garnished with sliced Lemon.

*Whittings broiled*, and Pickereels boiled, with Shrimp Sauce, garnished with sliced Lemon.

*Cod's Head*, with Oyster and Shrimp Sauce.

*Salt Fish*, and Eggs or Parsnips.

*Ham of Bacon*, with Chickens and Herbs, such as Sprouts, Brocoli, or Lupines.

## Second COURSE.

*Squab Pigeons* roasted.

*Chickens* roasted, with Asparagus.

*Partridges* roasted, with Moonshine, or Pap Sauce, garnished with Lemon.

*Quails* roasted. To be served as the Partridges.

*Neat's Tongue and Udder* roasted, with Venison Sauce.

*Young Rabbits* fricasseed, garnished with sliced Lemon or Orange.

*Young Rabbits* roasted, garnished with Lemon.

*Turkey*, garnished with Lemon.

*Trotters*. To be served up as a Tansy.

*Fried*

*Fried Soles, with a Garnish  
of Lemon.*

*Lobsters.*

*Sturgeon.*

*Tarts and Cheesecakes.*

*Pear Pie and Cream.*

*Apple Pie, hot and but-  
tered.*

*Of Dishes in the Month of MARCH.*

*First Course.*

*FISH of all Sorts, boiled  
and fried in a Dish, to be  
served with Lemon sliced,  
and the Sauce in a Bason.*

*Soup, either of Gravy,  
Herbs, or Fish.*

*Ham and Chickens, or Pi-  
geons.*

*Pole of Ling, served with  
Butter and Mustard.*

*Salt Fish and Eggs, or with  
Parsnips. The butter'd Eggs  
must be poured over the Fish,  
and the Parsnips butter'd in a  
Plate.*

*Neat's Tongue and Udder,  
with Greens and Roots; the  
last to be in a Plate with But-  
ter, only a few by way of  
Garnish about the Meat.*

*Veal stew'd, and served with  
a brown Sauce.*

*Battalia Pie.*

*Beef Marrow-Bones, and  
Hog's Puddings, with Mar-  
row Puddings.*

*Mullets boiled, with Shrimp  
or Oyster Sauce, garnished  
with Lemon.*

*Carp stewed.*

*Tench stewed.*

*Tench boiled, with Oyster or  
Shrimp Sauce, garnished with  
Lemon.*

*Knuckle of Veal boiled, with  
Bacon and Greens.*

*Ache-bone of Beef boiled, with  
Greens and Michaelmas Car-  
rots.*

*Turbot.*

*Dishes for the Second Course in this Month.*

*Chickens roasted, with As-  
paragus.*

*Ducklings roasted, with Gra-  
vy Sauce, and garnished with  
Lemon.*

*Puffs, made of Currants,  
Marrow, Yolks of hard Eggs,  
Apples shred small, Sugar and  
Spice, fried in Puff-paste.*

*Ruffs and Reeves roasted.  
To be served with Gravy  
Sauce, garnished with Le-  
mon.*

*Pike barbecu'd, with Shrimp  
or Oyster Sauce.*

*Skirret Pie.*

*Pear Tarts, with Cream.*

*Salmagundi.*

*D E S E R ' T.*



## D E S E R T.

Apples, Pears, China Oranges, Turkey Figs, dried Grapes, French Plumbs, Almonds and Raisins, Jellies, Shrewsbury Cakes, &c.

*Provisions for the First* COURSE in APRIL.

**M**ACKAREL, with  
Gooseberry Sauce.

*Carp* stew'd, with Smelts  
fry'd about them.

*Tench* boiled, served with  
Butter melted and Anchovies,  
with Shrimps.

*Ham and Chickens*, with  
Brocoli.

*Pigeons* boiled, with Bacon  
and Spinage.

*Calf's Head* boiled, with  
Bacon and Spinage.

*Knuckle of Veal* boiled, with  
Bacon and Spinage, or Bro-  
coli; the Brocoli to be laid in  
a Cullender Dish.

*Lumber Pie.*

*Chine of Veal*, served with  
Spinage, and garnished with  
Lemon.

*Stew'd Beef*, or Beef a-la-  
mode.

*Fricassee of young Rabbits.*  
*Scotch Cbollops*, as before,  
garnished with Lemon.

*Fricassee of Chickens*, either  
White or Brown, garnished  
with Lemon.

*Beef* boiled, with Greens and  
young Carrots.

*Leg of Lamb*, with Spinage  
stew'd.

*Neck of Veal* boiled, with  
Rice.

*Veal or Lamb Pie.*

*For the Second* COURSE in this Month.

*Ducklings* roasted, with Gra-  
vy Sauce or green Sauce, and  
garnished with Lemon sliced.

*Green Geese* roasted, with  
Gravy Sauce or green Sauce,  
and garnished with Lemon  
sliced.

*Butter'd Sea Crabs.* To be  
served in the Shells.

*Roasted Lobsters.*

*Lobsters and Prawns.*

*Cray Fish.*

*Lamb* roasted, and Cucum-

bers, or Kidney Beans. But  
both the last are very dear.

*Pickled Salmon.*

*Pickled Herrings.*

*Chickens and Asparagus.* Of  
the last there are some forced,  
but for the most Part, we  
have natural Grass.

*Marchpane.*

*Marinated Fish.*

*Butter'd Apple Pie, hot.*

*Tarts, Cheesecakes, and Cus-  
tards.*

D E S E R T.

## D E S E R T.

Nonpareil Apples, Pearmains, Russet Pippins, Bonchretien Pears, &c.

Cherries may be had, and Raspberries, at Mr. Whitmil's at Hoxton, as Extraordinaries.

*Of the Provisions for the Month of MAY.*

*Dishes for the first COURSE.*

**BOILED Beef**, with Roots and Spinage, or Parsnips; there may be some Brocoli.

*Boiled Leg of Mutton*, with Roots and Greens, each to be garnished with Carrots sliced.

*Boiled Neck of Veal*, with Greens and Roots

*Fowl of Salmon boiled*, with fried Smelts, and served with Anchovy Sauce, and garnish'd with Lemon sliced.

*Chicken Pie.*

*Calf's Head*, dress'd in a grand Manner.

*Chine of Mutton*, garnished

with Capers.

*Roasted Fowls, a-la-daube*, or forced.

*Roasted or boiled Neat's Tongue and Udder*, with Brocoli, or Lupines; and perhaps there may be some Collyflowers, or young Cabbages;

*Breast of Veal rago'd*, garnished with Lemon.

*Mackarel*, with Gooseberry Sauce.

*Stew'd Carp.*

*Stew'd Tench.*

*Boiled Puddings*, to be serv'd with their proper Sauce.

*Beans and Bacon.*

*Second COURSE.*

*Turkey Poults roasted*; and you may lard them and serve them with Moonshine, or Pap Sauce.

*Pease* are now Rarities, serve them hot with Butter or Gravy.

*Quails roasted*, garnished with Lemon.

*Prawns or Gray Fish.*

*Collar'd Eels.*

*Haunch of Venison roasted*, with its Sauces of several Sorts.

*Leveret roasted*, with Venison Sauce.

*Fawn roasted*, with Vinegar Sauce.

*Quarters of Kid roasted*, with Venison Sauce.

*Current Fritters*, with grated Loaf-Sugar over them.

*Roasted*

<i>Roasted Lobsters.</i>	<i>Sauce or green Sauce.</i>
<i>Young Ducks roasted, with</i>	<i>Asparagus upon Toasts.</i>
<i>Gravy Sauce or green Sauce.</i>	<i>Tarts, Custards, and Cheese-</i>
<i>Green Geese, with Gravy</i>	<i>cakes.</i>

## D E S E R T.

Apples, Strawberries, and some Cherries.

*Of the Provisions for JUNE.**FIRST COURSE.*

**H**AM and Chickens, with  
Cabbage or Collyflowers.

Marrow Puddings, and  
Marrow Bones of Beef.

Haunch of Venison, salted  
and boiled, with Collyflowers,  
or Cabbage and Turnips.

Shoulder of Mutton, and  
Kidney Beans.

*Stew'd Carp.*

*Stew'd Tench.*

Lamb boiled, with Colly-  
flowers or Cabbages.

Roasted Pike, or Barbel,  
with a Pudding in the Belly;  
to be served with a Sauce  
of Butter, Gravy and white  
Wine, Anchovy and Shrimps.

*Umble Pie.*

Lamb Stones rago'o'd, with  
Sweetbreads, garnished with  
Lemon.

*Dish of Mulletts boiled.*

*Stew'd Soles, garnished with*  
*Smelts fried, and fried Bread*  
*Sippets.*

*Mackarel boiled.*

*Beans and Bacon.*

*Breast of Veal rago'o'd, gar-*  
*nished with Lemon sliced.*

*Trouts boiled, and served*  
*with Anchovy Sauce.*

*Fowl of Salmon boiled, ser-*  
*ved with Lobster Sauce, gar-*  
*nished with fried Smelts, Le-*  
*mon sliced, fried Sippets, and*  
*Horse-radish scraped.*

*Fricassee of Rabbits, or*  
*Chickens.*

*Venison Pasty.*

*A Piece of Beef boiled, with*  
*Collyflowers.*

*Pig roasted.*

*Pigeons boiled, with Bacon,*  
*Collyflowers, and young Car-*  
*rots, served in one Dish.*

*SECOND COURSE.*

Pheasant Poults, served with  
Gravy Sauce.

Turkey Poults, served the  
same as the Pheasants; and

there may be some Moon-  
shine, or Pap Sauce; both  
may be garnished with Le-  
mon sliced, or sifted Rasp-  
ings

ings of Bread on the Edge of the Dish.

*Young Ducks roasted*, with green Sauce, or Gravy Sauce.

*Haunch of Venison roasted*. See the Receipt.

*Lobsters*.

*Prawns or Crayfish*.

*Young Rabbits roasted*, garnished with Lemon sliced.

*A Fowl of Sturgeon*.

*Quails roasted*; to be served as the Pheasants.

*Fried Soles*; to be served with a Sauce of Butter, Anchovies, white Wine, Spice, Gravy and Shrimps. You may garnish with Lemon sliced, and Horse-radish scraped.

*Spitchcock Eels*, served with

Anchovy Sauce, garnished with Lemon sliced.

*Collar'd Eels*.

*Collar'd Pig*.

*Creams and Jellies* of several Sorts.

*Leveret roasted*, with Venison Sauce.

*Butter'd Crabs*.

*Custards*.

*Tarts and Cheesecakes*.

*Syllabubs*.

*Pease*, either tossed up with Gravy or Butter.

*A Chine of Salmon*, fried with Anchovy Sauce, garnished with Lemon.

*Skirrets boiled*; to be served with Sack, Butter and Sugar, and garnished with Lemon.

## D E S E R T.

Cherries, Strawberries, Junetin Apples, Currants, Musculine Apricots, Junetin Pears, some early Figs.

## Of the Provisions for JULY.

### First COURSE.

**FRESH** *Salmon boiled*, with Shrimp and Anchovy Sauce; to be served with a Garnish of Lemon sliced, and Horse-radish.

*Trouts boiled*, and served with butter'd Lobsters.

*Grand Sallad*.

*Carp stewed*, with fry'd Oysters and Sippets of Bread fry'd slack on the Carp, which should be sent in a Dish, with a Cup of plain Butter.

*Tench stew'd*, and served as the Carp.

*Pike or Barbel roasted*, with a Pudding in the Belly, served with Gravy Sauce, and garnished with Lemon.

*Ham and Chickens*, with Collyflowers or Cabbages.

*Chine of Veal*.

*Pig*.

*Puddings boiled*, of several Sorts.



*Marrow-Bones*, and Hogs  
Puddings.

*Patty Royal.*

*Pigeon Pie.*

*Venison Pasty.*

*Fowls boiled*, with Bacon  
and Collyflowers.

*Shoulder of Mutton* salted  
and boiled, with Collyflow-  
ers, Cabbage, Kidney Beans,  
and Turnips.

*Scotch Collops.* To be gar-

nished with Lemon.

*Pigeons boiled*, with Bacon  
and Collyflowers, &c.

*Calf's Head boiled*, with  
Bacon and Collyflowers, or  
Cabbage; or made into a  
grand Dish.

*Beans and Bacon.*

*Mackarel.*

*Turbot boiled.* See the first  
Course for January.

### Second COURSE.

*Young Wild Ducks*, which  
are Flappers, roasted, and  
served with Gravy and Cla-  
ret Sauce, and garnished with  
Lemon.

*Young Tame Ducks roasted*,  
and served as the Wild Ducks,  
put some butter'd Onions  
mashed on a Plate.

*Partridges or Quails roasted*,  
and served with Gravy in the  
Dish, and Moonshine, or Pap  
Sauce, on a Plate.

*Shoulder of Venison roasted*,  
with Gravy Sauce in the  
Dish, and Claret Sauce on a  
Plate.

*Lobsters or Prawns*, or Cray-  
fish, garnished with Fennel.

*Marinated Fish.*

*Collar'd Pig sliced*, and gar-  
nished with Lemon.

*Collar'd Eel* in the Collar,  
garnished with Lemon.

*Potted Venison in Slices*, gar-  
nished with Lemon or Na-  
sturtium Flowers.

*Collar'd Beef in Slices*, gar-

nished the same as above.

*Potted Beef in Slices*, gar-  
nished as before.

*Hare roasted*, to be served  
with Gravy Sauce in the  
Dish, and some Claret Sauce  
on a Plate.

*Turkey Poultis roasted*, with  
Gravy Sauce in the Dish,  
and some Pap Sauce on a  
Plate.

*Pheasant Poultis roasted*, and  
served as the young Turkeys.

*Pigeons roasted.* To be  
served with Butter and Pars-  
ley.

*Pease*, either tossed up in  
Gravy or Butter, garnished  
with boiled Mint.

*Rabbets roasted*, garnished  
with Lemon.

*Soused Mackarel*, garnished  
with Fennel.

*Tanfy*, garnished with grated  
Loaf-Sugar, and Orange or  
Lemon.

*Squab Tame Pigeons roast-  
ed*, and served with Parsley  
and

and Butter, with a Garnish of  
Lemon.

Tarts, Custards in Cups,  
Cheesecakes and Jellies.

## D E S E R T.

Plumbs, some early Grapes, Peaches, Apricots, Currants, Gooseberries, Raspberries, some Strawberries, Cherries, Apples and Pears, Pine Apples, and about the End some Philberts.

### The Provisions for AUGUST.

#### First COURSE.

**L**EG of Pork salted, and boiled with Turnips, Carrots, Cabbage, and Collyflowers; to be served with a Garnish of every one, and the rest buttered, and served in a small single Dish.

*Pig roasted.* To be served with a little white Wine, some Salt, and a little Piece of Butter warmed together, and the Pig only brought to the Table with the Head slit through the Middle, and the Body chin'd down through the Middle, with the Sides laid by one another; but the Brains must be mash'd, and mixed with the Sauce.

*Ham and Chickens,* with Collyflower or Cabbage.

*Haunch of Venison,* salted and boiled, with the aforesaid Furniture.

*Haunch of Venison roasted.* To be served with Gravy Sauce in the Dish, and Claret Sauce in a Plate.

*Venison Pastry.*

*Bisque of Fish;* that is, Fish of several Sorts, some boiled and some fry'd, or boiled with a rich Sauce of Butter, Gravy, Anchovies, white Wine, Spice, and Mushrooms pickled, and Shrimps. The Sauce to be served in a Bason, after a little has been poured over the Fish.

*Forced Fowls, or Fowls a-la-daube;* to be served with fry'd Mushrooms dipt in Butter, and a rich Gravy Sauce, garnished with fry'd Skirrets, Oysters, and Lemon sliced.

*Umble Pie.*

*Pigeon Pie.*

*Fricassee of Chickens, or Rabbits whole.*

*Rabbits boiled,* with butter'd Onions.

*Beef a-la-mode.*

*Florentines.*

*Beans and Bacon.*

*Chine of Mutton,* with stew'd Cucumbers; to be served in the same Dish.

## Second COURSE.

*Pheasants and Partridges* roasted, as before.

*Marinated Fish.*

*Turkey Poults* roasted, with Gravy Sauce, and garnished with Lemon.

*Lobsters*, either roasted or cold.

*Butter'd Crabs*, in their Shells, or on Toasts.

*Broil'd Pike*, or Spitchcock Eel.

*Salmagundi.*

*Calf's Liver* roasted, and stuff'd; to be served with Gravy Sauce.

*Pork Griskins*; to be served with Butter and Mustard.

*Ox's Heart* stuffed with Forced-meat, and roasted; to be served with Gravy.

*Chickens* roasted, with Gravy Sauce.

*Tansey*; to be served with Lemon or Orange, and grated over with Loaf-Sugar.

*Tarts*, Custards and Cheese-cakes.

*Jellies* of several Sorts.

*Creams* of several Sorts.

*Collar'd Pig.*

*Collar'd Eel.*

*Potted Venison*, in Slices.

*Potted Beef*, in Slices.

*Collar'd Beef*, in Slices.

*Pease.*

## D E S E R T.

Grapes, Plumbs, Pears, Figs, Raspberries, Peaches, Apricots, Apples, Mulberries, Currants, Melons.

## Provisions for SEPTEMBER.

## First COURSE.

**B**EEF salted and boiled, with Collyflowers, Cabbage, Carrots, or Turnips, as you will; serve the Beef alone, with a Garnish of any of the foregoing Roots and Herbs, laid here and there about it, and the rest of them disposed handsomely in a small Dish, with melted Butter.

*Leg of Pork* boiled, with the same Furniture as mentioned for the Beef. Note, your

Pork is the best of the black Breed, and to be killed at six or seven Months old.

*Knuckle of Veal*, boiled with Bacon, and serve it with Cabbage or Sprouts of Cabbages in the same Dish.

*Chine of Mutton*, with stewed Cucumbers, garnished with Lemon; and, in a small Dish, serve at the same Time a Salad of Purslain, Cabbage Lettice, and Nasturtium Flowers, with the Yolks of hard

Eggs

Eggs cut in Halves, on the Edge of a Dish about the Sallad.

*Geese roasted*, and served with a little warm Claret, poured through their Bellies, in the same Dish, and Apple Sauce on a Plate.

*Haunch of Venison*, salted and boiled, to be served with Collyflowers and Kidney-Beans, all in the same Dish, with Cabbage, Carrots, or other Herbs or Roots in a small Dish.

*Pigeon Pie.*

*Veal Pie.*

*Squab Pie*, or *Devonshire Pie*, made with Mutton or Beef Steaks, seasoned with Pepper and Salt, with some Apples and Onions shred in it.

*Pork Pie*, with Potatoes; the Roots to be cut in Dice.

*Rabbits boiled*, with Onions, mash'd and butter'd, to be

served in the same Dish.

*Rabbits cut in Pieces*, with some fat Pork Steaks season'd in a Pie.

*Venison Pasty.*

*Boiled Leg of Mutton*, with Turnips.

*Lumber Pie.*

*Beef Steak Pie*, with Turnips cut in Dice, put in with the Beef.

*Boiled Pigeons and Bacon*, with Cabbage, Collyflowers, and Roots.

*Calf's Head*, in a grand Dish.

*Artichokes*; to be served with the Leaves taken off altogether, and the Choke taken thin off, the Heart and Head of the Leaves put on again, with Butter melted in China Cups.

*Scate or Thornback*, served with Anchovy Sauce and Shrimps.

## Second COURSE.

*Ducks roasted*; to be served with Gravy Sauce in the same Dish, and butter'd Onions mash'd in a Plate; the Ducks to be garnished with sliced Lemon, or red Beet-roots sliced.

*Butter'd Apple Pie*, served hot.

*Partridges roasted*, with Gravy in the Dish, garnished with Lemon, and Pap Sauce in a Plate.

*Pheasants roasted*, and served in the same Manner as Partridges.

*Eels Spitchcock*, served with Anchovy Sauce, and garnished with Lemon or red Beet-roots.

*Soles fried*, served with Anchovy and Shrimp Sauce, garnished with Horse-radish scraped, and Lemon.

*Lobsters.*



*Shoulder of Mutton roasted,* or the Neck or the Breast roasted, served with Gravy Sauce in the same Dish, with a Plate of Claret Sauce.

*Teal or Widgeons roasted;* to be served as the Ducks mentioned in this Month.

*Smelts fry'd;* to be served with Anchovy and Shrimp Sauce, and garnished with fry'd Oysters, or Lemon sliced, or Horse-radish grated.

*Fowl of Sturgeon.*

*Pickled Salmon,* garnished with Fennel Leaves.

*Collar'd Beef,* served in Slices.

*Collar'd Pig,* in Slices, garnished with Lemon.

*Collar'd Eel.*

*Cold Neat's Tongue sliced,* served with Butter.

*Pease.*

*Tarts, Cheesecakes, Creams, Jellies.*

## D E S E R T.

Philberts, Walnuts, Apples, Pears, Peaches, Nectarins, Mulberries, Figs, Grapes, Morello Cherries, some Currants, and some of the second Crop of Strawberries, and Melons.

### Of the Provisions for OCTOBER.

#### First Course.

**H**AUNCH of Doe Venison, salted and boiled, with a Furniture of Cabbage, Collyflowers and Roots, to be served as others of Buck Venison.

*Ham and Fowls boiled,* with Roots and Greens.

*Bacon, or pickled Pork boiled,* with Pigeons or Fowls; to be served with Greens and Roots, like the Ham and Fowls.

*Cod's Head boiled,* with Shrimps, Anchovies, and Oyster Sauce, and garnished with fry'd Bread, fry'd Oysters, Lemon sliced, and Horse-

radish scraped. Have a Basin of the same Sauce by the Dish.

*Pigeon Pie.*

*Neat's Tongue and Udder roasted;* served with Gravy in the Dish, and Venison Sauce in a Plate.

*Bisque of Pigeons.*

*Lumber Pie.*

*Stew'd Carp or Tench;* to be garnished with Eel Spitchcock, and sliced Lemon or Horse-radish scraped.

*Scotch Collops,* garnished with Lemon.

*Turkey and Chine,* served with Gravy in the Dish, and garnished

garnished with red Beet-roots and Lemon sliced.

*Pork boiled* and salted, with Roots and Greens in the same Dish, and a Pease Pudding in another Dish.

*Salted Beef boiled*, with Carrots, Cabbage, or Collyflowers; to be served with a few Herbs and Roots for Garnish; but the Body of the Roots and Herbs to be

butter'd in a Dish by themselves.

*Chine of Mutton roasted*, with Gravy Sauce in the same Dish, or stewed Cucumbers, and garnished with pickled Cucumbers, or other Pickles, or else a Plate of Pickles by it.

*Geese roasted.*

*Venison Pasty.*

*Mutton Pie.*

### Second COURSE.

*Wild Ducks roasted*; to be served with Gravy and Claret Sauce, and garnished with Lemon and red Beet-roots sliced and pickled. *Note*, All Wild Fowl should be but little more than half roasted.

*Teal, Widgeons, and Esterlings*, should be served as the Wild Ducks.

*Woodcocks roasted*, and placed upon Toasts of Bread, without taking out their Guts, and with Gravy Sauce in the Dish.

*Snipes may be roasted*, and served with the same Sauce as Woodcocks.

*Larks roasted upon Skewers*, with Slices of fat Bacon; they must be spitted upon the Skewers side by side, as Woodcocks should be, but the Larks must have a thin Slice of fat Bacon between them. Serve them on the Skewers, six on a Skewer, with grated Crumbs of Bread,

either fried crisp, or harden'd before the Fire, being basted with Butter or Lard, and garnished with Lemon; but have some good Gravy in a China Bason by them. Some will put a Sage Leaf between the Legs of every Lark to roast with them; it is very good. *Note*, Some have Silver Skewers; and Larks are a good Garnish for Wild Ducks.

*Chine of Salmon*, broiled or fried, with Anchovy and Shrimp Sauce.

*Artichokes*, with melted Butter in China Cups.

*Artichoke Pie.*

*Smelts fried*, served with Anchovy Sauce, and garnished with Lemon.

*Eels broiled*, to be served with Anchovy Sauce, and garnished with Lemon.

*Partridges roasted*, to be served with Gravy in a Dish, and stewed Sallery, with a rich

rich brown Gravy Sauce in a Plate, garnished with Lemon or Barberries.

*Pheasants roasted*; to be served with Gravy Sauce in

a Dish, and Pap Sauce in a Plate.

*Tarts, Cheesecakes, Jellies, and Creams* of all Sorts.

### F R U I T S.

Apples, Pears, Peaches, Nectarins, Plumbs, Mulberries, Grapes, some Currants that have been covered, some Walnuts and Figs.

## Provisions for NOVEMBER.

### First COURSE.

**B**OILED *Rabbits*, served with mashed Onions buttered, all in one Dish.

*Boiled Leg of Pork salted*, with Turnips; the Pork to be served with a Garnish of some of the Turnips.

*Boiled Leg of Mutton*, with Greens and Roots, to be served as the former.

*Boiled Haunch of Doe Venison*, with the Furniture of Herbs and Roots, to be served as before.

*Boiled Fowls and Bacon*, or pickled Pork, to be served with Collyflowers or Cabbage, like Ham, and Herbs or Roots.

*Ham and Fowls boiled*, with Greens and Roots, to be served as in the former Month.

*Veal in Ragout*, to be served with Mushrooms in the brown Sauce, and garnished with Lemon.

*Stewed Carp or Tench*, garnished with Lemon.

*Boiled Turkey*, with Bacon

and Greens, and Roots to be served.

*Chine of Mutton*, with Pickles served in a Plate by it.

*Venison Pastey*, of Doe Venison.

*Chine of Veal*, served with Pickles on a Plate.

*Breast of Mutton ragout'd*, garnished with Lemon or Barberries.

*Ox's Cheek*, stew'd or bak'd.

*Stew'd Beef*, of any Pieces, to be served with the Broth and Sallery, Leeks, Turnips, Carrots, Sweet Herbs, Juice and Spices; and you may, if you will, put in toasted Bread cut in Dice.

*Geese roasted*, to be served with Claret or white Wine poured through their Bodies, to draw their Gravy, and to be useful in the Plate.

*Calf's Head*, with its Appurtenances, as in the former Month.

*Boiled Hen Turkey*, with Oyster Sauce.

Second

## Second Course.

*Smelts fried*, to be served with Anchovy and Shrimp Sauce, and garnished with Lemon and Horse-radish scraped.

*Chine of Salmon fried*, with Sauce of Anchovy and Shrimps poured over the Dish.

*Potatoe Pie.*

*Woodcocks roasted*, and served as in the former Month.

*Snipes and Larks* in a Dish, with Gravy as directed in the foregoing Month.

*Partridges roasted*, and served with Gravy in the Dish, and Pap Sauce in a Plate.

*Pheasants roasted*, to be

served as the Partridges above.

*Turkey roasted*, garnished with Lemon and red Beet-roots.

*Wild Ducks, Widgeons, or Teal*, to be served with Gravy and Claret in the Dish.

*Neat's Tongues*, served in Slices.

*Collared Beef*, in Slices.

*Marinated Fish*, to be serv'd with Lemon as a Garnish.

*Pear Pie*, with Cream.

*Hot Apple Pie*, with Quince, buttered.

*Minced Pies.*

*Tarts and Cheesecakes.*

## F R U I T S.

Apples, Pears, and dried Fruits, such as *French Plumbs*, dried *Grapes* from *Lisbon* or *Oporto*, and some *Walnuts*, with *Chefnuts*.

## Provisions for DECEMBER.

## First Course.

**H**AM and Fowls, with scraped.

Carrots, Cabbage, and Collyflowers.

*Buttock of Beef boiled*, with Roots and Greens.

*Leg of Pork boiled*, with Turnips, and served with Pease Pudding.

*Sirloin of Beef roasted*, and served with Collyflowers in a Dish by themselves, the Beef garnished with Horse-radish

*Chine of Mutton.*

*Haunch of Venison boiled*, with Cabbage and Collyflowers.

*Pigeons and Bacon boiled*, with Greens and Roots.

*Leg of Mutton boiled*, with Turnips and Greens.

*Leg of Lamb boiled*, with Spinage, to be served with the Loin fried in Steaks, and laid



laid about the Dish; there must be some Gravy in a Bason.

*Chine of Pork and Turkey*, served with Greens and Gravy, garnished with Lemon.

*Boiled Pullets*, with Oyster Sauce.

*Roasted Tongues and Udder*, served with Venison Sauce.

*Rabbits boiled*, with Onions.

*A Hare grigged*, garnished with Lemon, or red Beet-roots.

*Calf's Head*, dressed in a grand Manner; with Cock's Combs, Mushrooms, Oysters, and Forced-meat Balls, and garnished with Sausages, and

Lemon or Orange.

*Cod's Head boiled*, with Shrimps and Oyster Sauce, and garnished with Smelts or Gudgeons, and fried Oysters, and Horse-radish scraped.

*Stewed Carp or Tench*, garnished with Eels Spitchcock and Lemon, with Anchovy Sauce in a Bason.

*Minced Pies.*

*Stewed Soles.*

*Lumber Pie.*

*Veal Pie.*

*Squab Pie.*

*Soups*, of Gravy or Pease, or Plumb Pottage.

*Venison Pasty.*

#### Second COURSE.

*Rabbits roasted.*

*Hare roasted*, with a Pudding in the Belly; to be served with Gravy in the Dish, and Venison Sauce in a Bason.

*Capons roasted*, and served with Gravy, garnished with Sausages and Lemon.

*Turkey roasted*, with Forced-meat in the Crop, and served with Gravy in the Dish, garnished with Lemon; there may be boiled Onions in a Plate, or Pap Sauce.

*Pheasants roasted*, with Gravy in the Dish, and Pap Sauce on a Plate. *Note*, One of the Pheasants may be larded, garnished with Lemon.

*Partridges roasted*; to be

served with Gravy Sauce in the Dish, and garnished with Lemon; you must have some Pap Sauce served with them on a Plate.

*Woodcocks roasted*, and served on Toasts of Bread, garnished with Lemon or Orange, with Gravy in a Bason.

*Snipes roasted*, to be served with Gravy in a Dish, and garnished with Lemon.

*Larks roasted* on Skewers, with Slices of Bacon between them; to be served on the Skewers, with dried Crumbs of Bread under them, and Gravy Sauce in a Bason.

*Wild Ducks roasted*, to be served with Gravy under them, garnished with Lemon.

*Teal,*

*Teal, Easterlings, or Wild-geons roasted, to be served as Wild Ducks.*

*Bustard roasted, to be served with Gravy in the Dish, and Pap Sauce on a Plate; the Garnish is Lemon or red Beets.*

*Squab Pigeons roasted, garnished with Orange, and some Butter and Parsley in a Bason.*

*Potted Lamprey.*

*Potted Charrs.*

*Jowl of Sturgeon.*

*Potted Venison.*

*Lobsters.*

*Tansey, garnished with Orange.*

*Pear Tart, with Cream.*

*Fore-Quarter of Lamb roasted, to be served with Mint shred small in a Saucer, with Vinegar and Sugar; the Lamb should be garnished with Orange, and there should be a Sallad served at the same time.*

*Tarts and Cheesecakes.*

## F R U I T S.

China Oranges, Chestnuts, Pomegranates, Pears, dried Grapes, Apples.

*N. E.* In this Month Brawn is in Season, and must always be served either in the Collar or Slices, before the Dinner comes on the Table; to be eat with Mustard.

Oysters must be opened and laid in their Shells in a Dish, and served before Dinner.

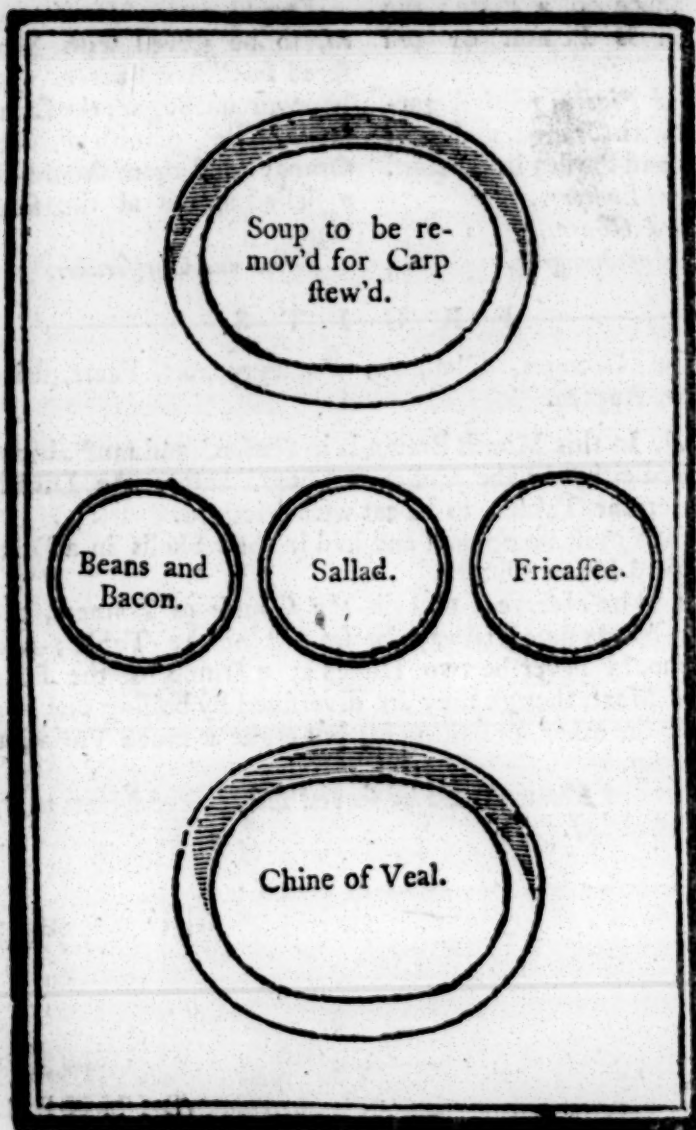
It is to be observed, that in the Course of Dinners, the grosser Meats should always be set first on the Table; and there should never be two Dishes at a Dinner of the same Sort of Meat, though they are diversified by boiling one and roasting the other, or baking it; but make as much Variation as you can.

All boiled Meats should be served first, baked Meats next, and roasted last.

## DINNER.

DINNER. Five in a Course.

FIRST COURSE.



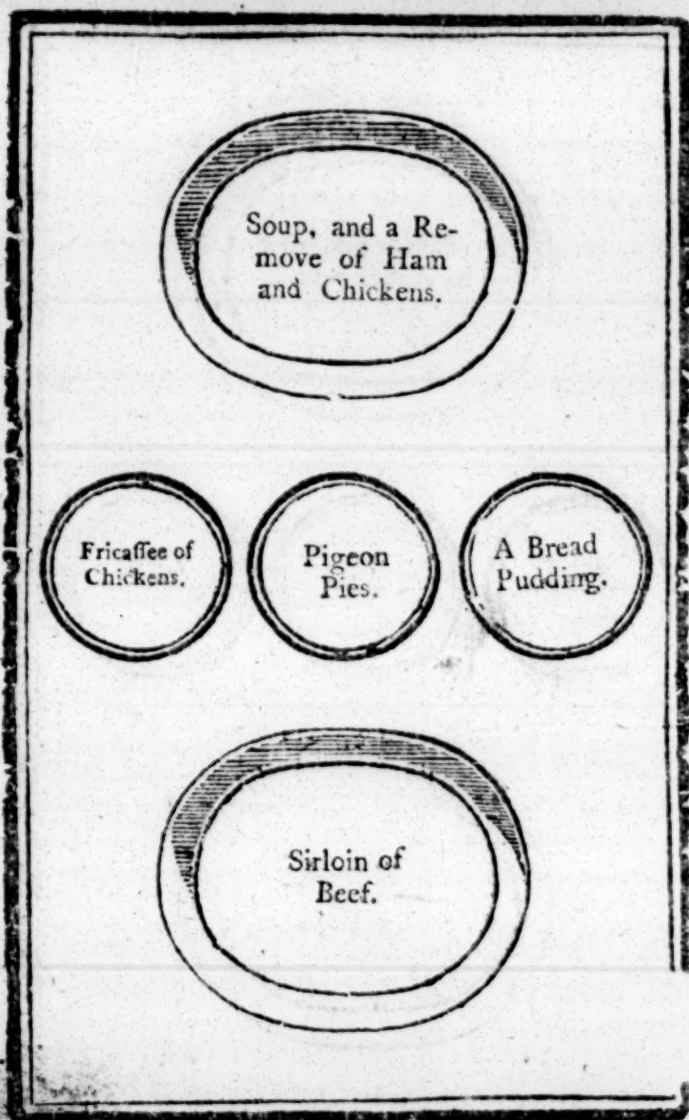
D I N N E R.  
S E C O N D C O U R S E.



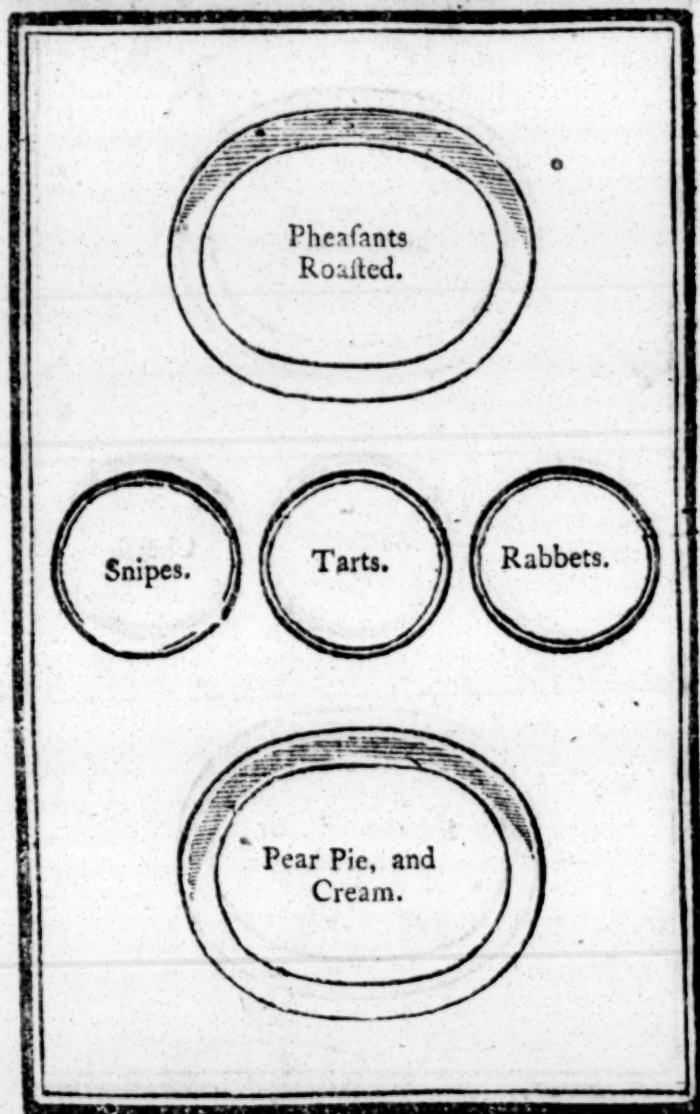


## D I N N E R.

## FIRST COURSE.



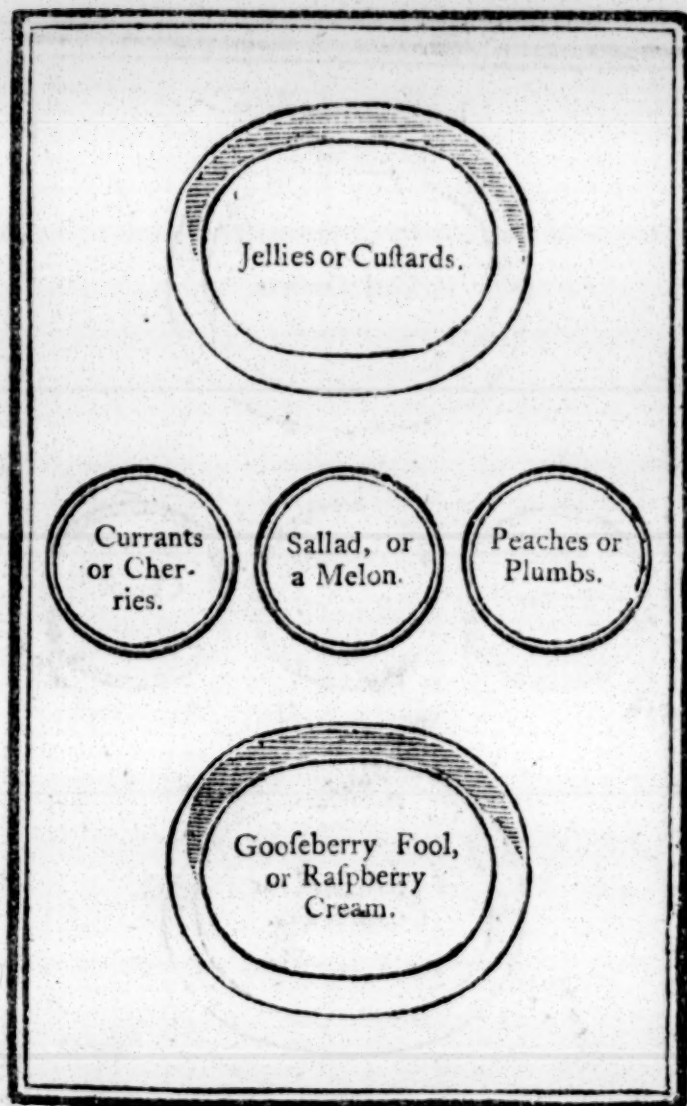
D I N N E R.  
SECOND COURSE.



## REGALIA for a Sideboard.

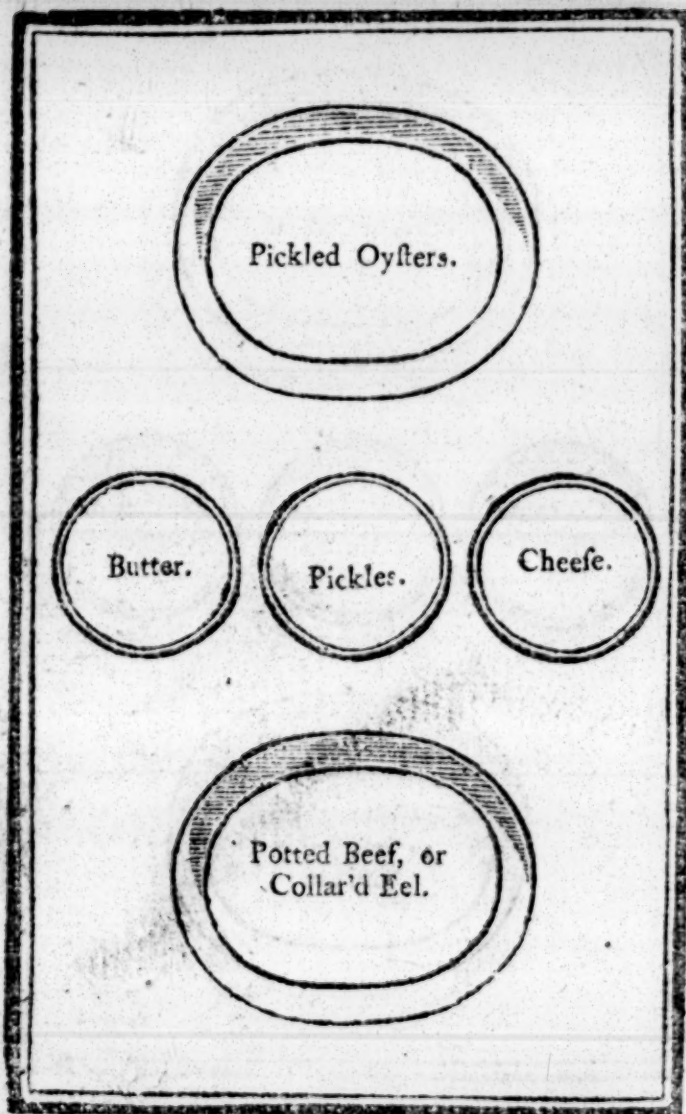


REGALIA for a Sideboard.

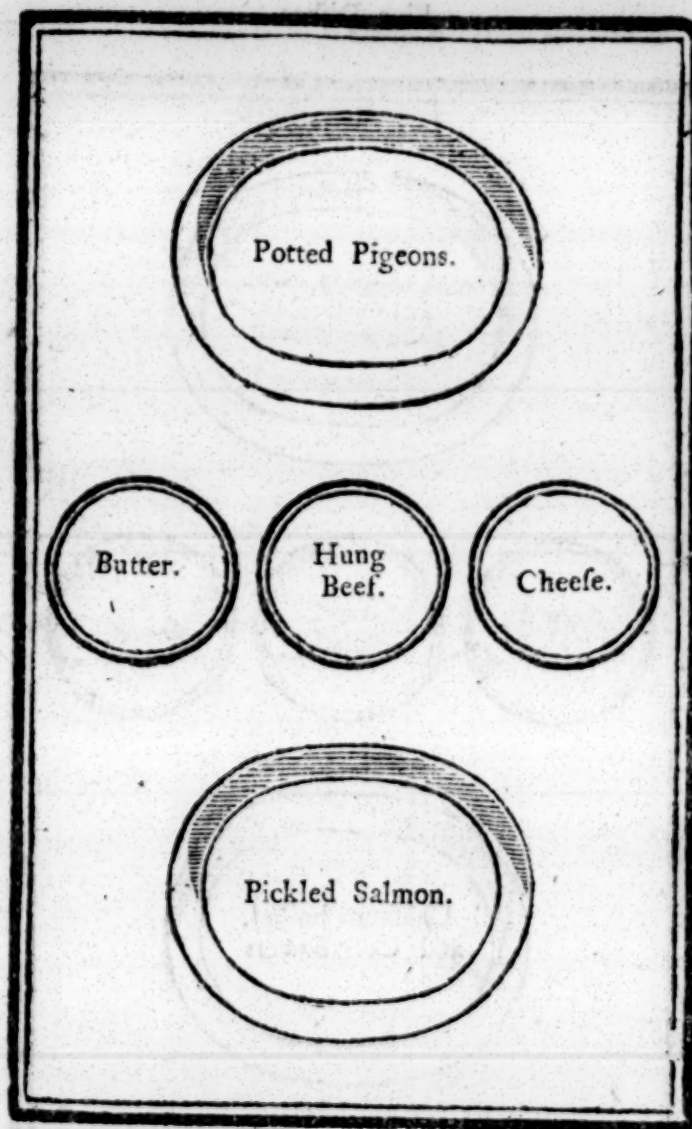




## REGALIA for a Sideboard.



REGALIA for a Sideboard.



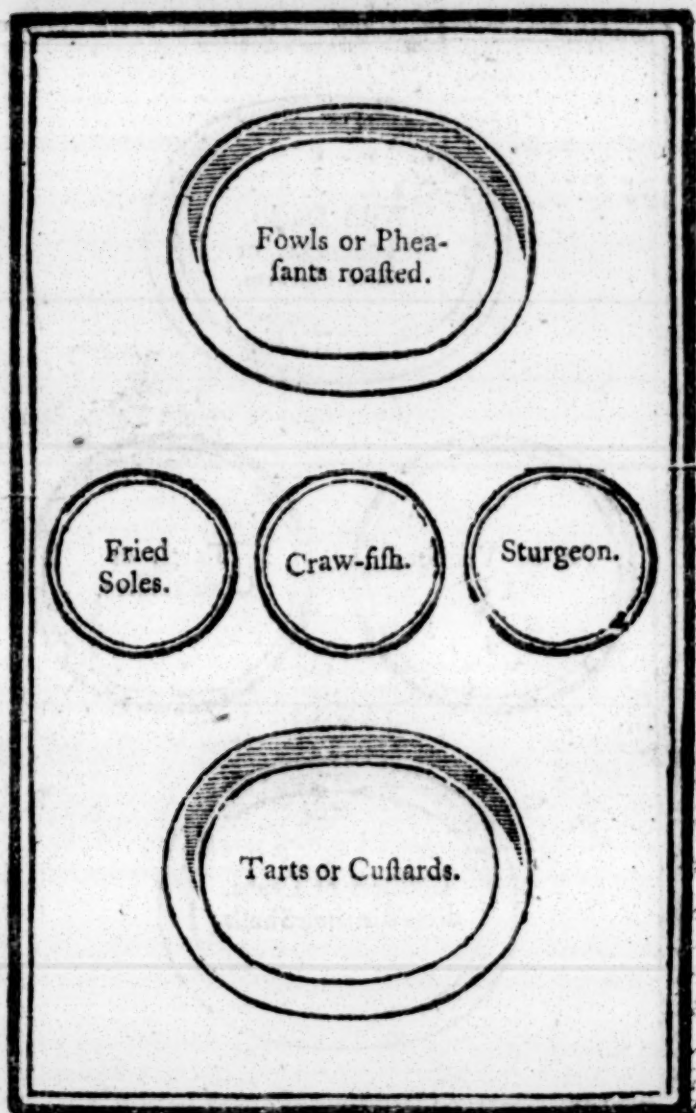
## FIRST COURSE.

Five Dishes.



SECOND COURSE.

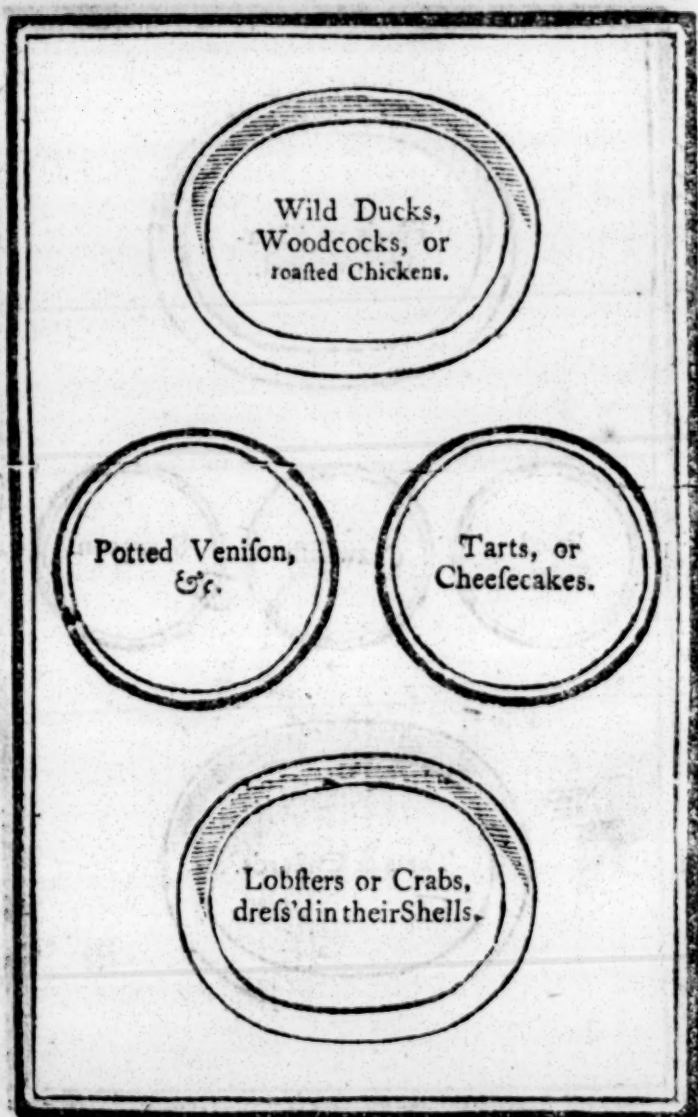
Five Dishes.





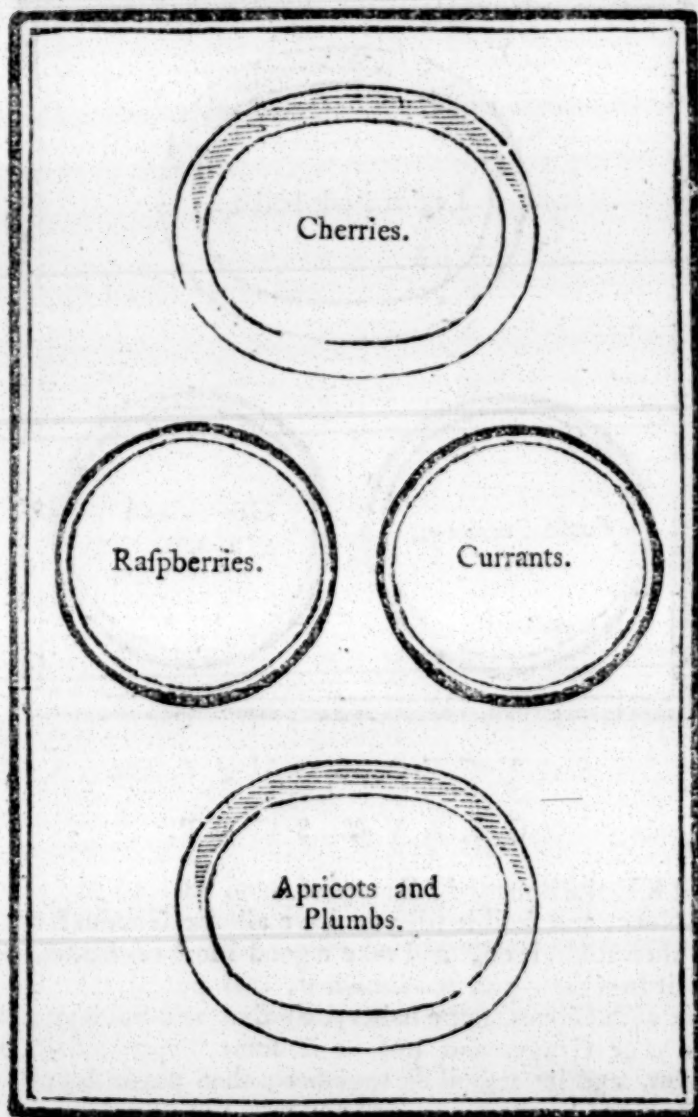
## S U P P E R.

Four Dishes and Plates.



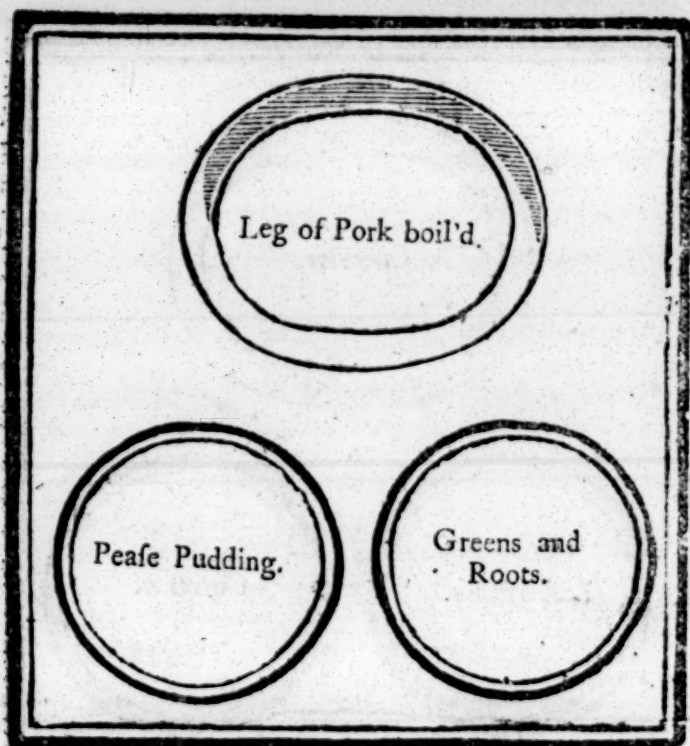
F R U I T S,

To be disposed after Supper, of Four Dishes.



## D I N N E R.

One Dish at a Service, with Furniture.

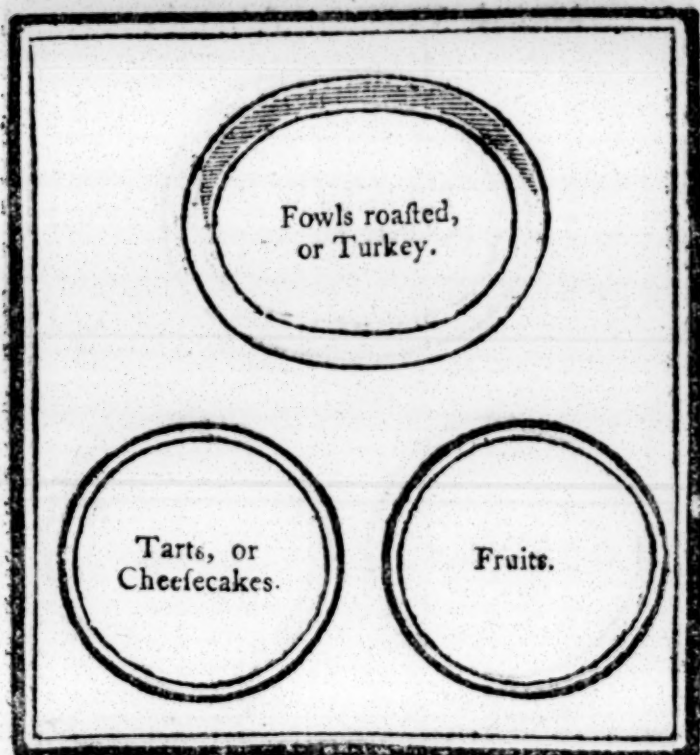


S A U C E S, S O U P S, &amp;c.

## G R A V Y S O U P.

**T**AKE the Bones of a Rump of Beef, and a Piece of the Neck, and boil it till you have all the Goodness out of it; then strain it off, and take a good Piece of Butter, and put it in a Stew-pan and brown it, then put to it an Onion stuck with Cloves, some Sallery, Endive, and Spinage; then take your Gravy, and put to it some Pepper, Salt, and Cloves, and let it boil all together; then put in Sippets of Bread dried by the Fire; and you may put in a Glaſs of red Wine. Serve it up with a *French Roll* toasted in the middle.

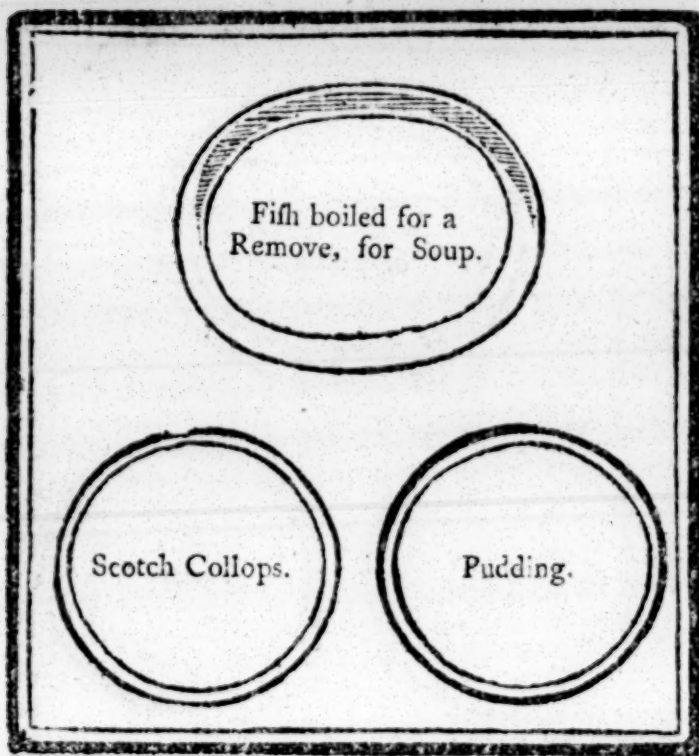
## Second Service with Furniture.



*A Standing Sauce for a Kitchen.* Take a Quart of Claret or white Wine, put it in a glazed Jar, with the Juice of two Lemons, five large Anchovies, some *Jamaica* Pepper whole, some sliced Ginger, some Mace, a few Cloves, a little Lemon-peel, Horfe-radish sliced, some sweet Herbs, six Shalots, two Spoonfuls of Capers, and their Liquor; put all these in a Linen Bag, and put it into the Wine, stop it close, and set the Vessel in a Kettle of hot Water for an Hour, and keep it in a warm Place. A Spoonful or two of this Liquor is good in any Sauce.



First Service for three Dishes.

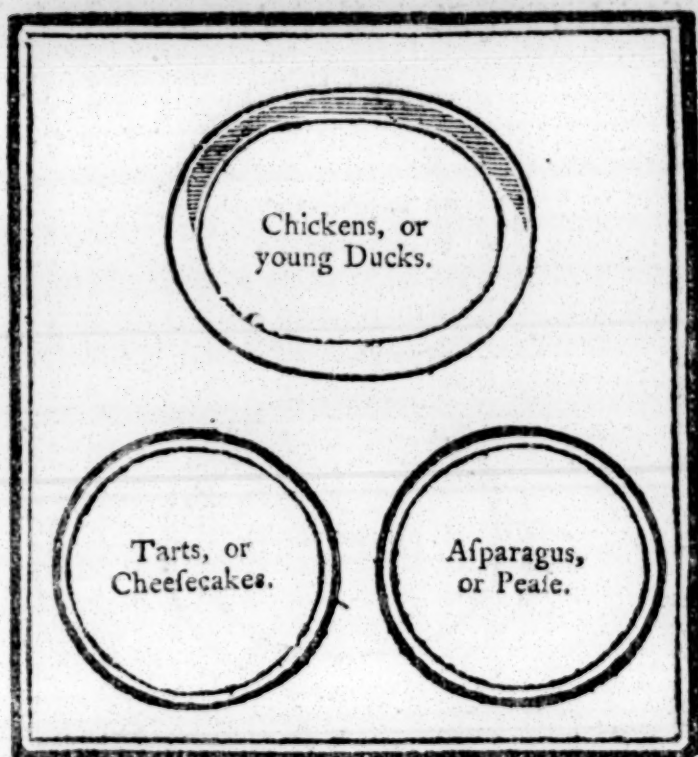


**SAUCE or Lard for a Sweet Pie.** Take some white Wine, a little Lemon-juice, or Verjuice, and some Sugar; boil it, then beat two Eggs, and mix them well together, then open your Pie, and pour it in. This may be used for Veal or Lamb Pies.

**SAUCE for Savoury Pies.** Take some Gravy, some Anchovy, a Bunch of sweet Herbs, an Onion, and a little Mushroom Liquor; boil it a little, and thicken it with burnt Butter, then add a little Claret, open your Pie put and it in. This serves for Mutton, Lamb, Veal, or Beef Pies.

SECOND

## SECOND SERVICE.



*A Very good Sauce for any roasted Meat.* Take an Anchovy, wash it very clean, and put to it a Glass of red Wine, a little strong Broth or Gravy, some Nutmeg, one Shalot sliced, and the Juice of a Seville Orange; stew these together a little, and pour it to the Gravy that runs from your Meat.

*ASPARAGUS Soup.* Take five or six Pounds of lean Beef cut in Lumps, rolled in Flour, then put it in your Stew-pan, with two or three Slices of fat Bacon at the Bottom; then put it over a slow Fire, and cover it close, stirring it now and then till the Gravy is drawn; then put in

## Supper of two Dishes.



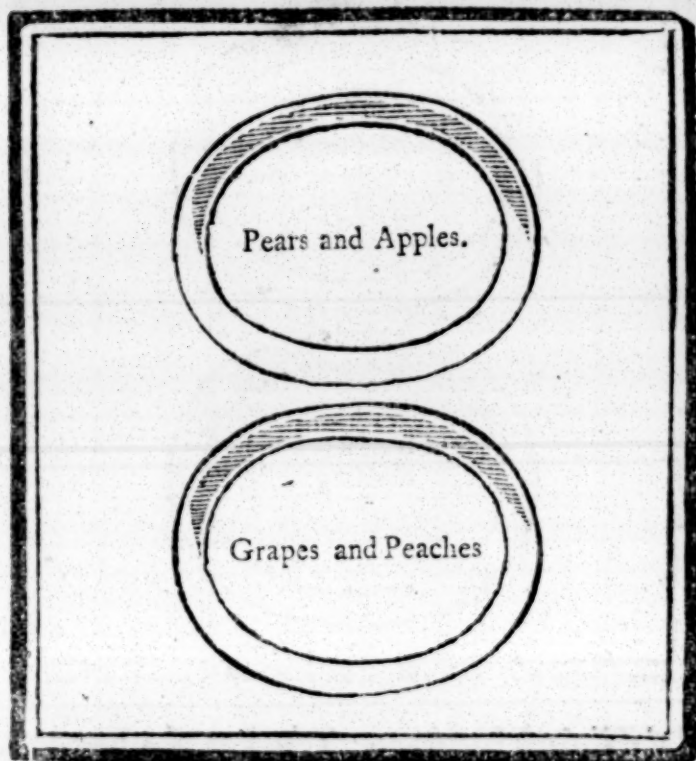
two Quarts of Water, and half a Pint of Ale. Cover it close, and let it stew gently for an Hour, some whole Pepper and Salt to your Mind, then strain off the Liquor, and take off the Fat; then put in the Leaves of white Beets, some Spinage, some Cabbage Lettice, a little Mint, some Sorrel, and a little Sweet Marjoram powdered; let these boil up in your Liquor, then put in the green Tops of Asparagus cut small, and let them boil till all is tender. Serve it hot, with a *French Roll* in the Middle.

*Note,* Instead of Asparagus, you may put in green Pease.

FRUITS.

## F R U I T S,

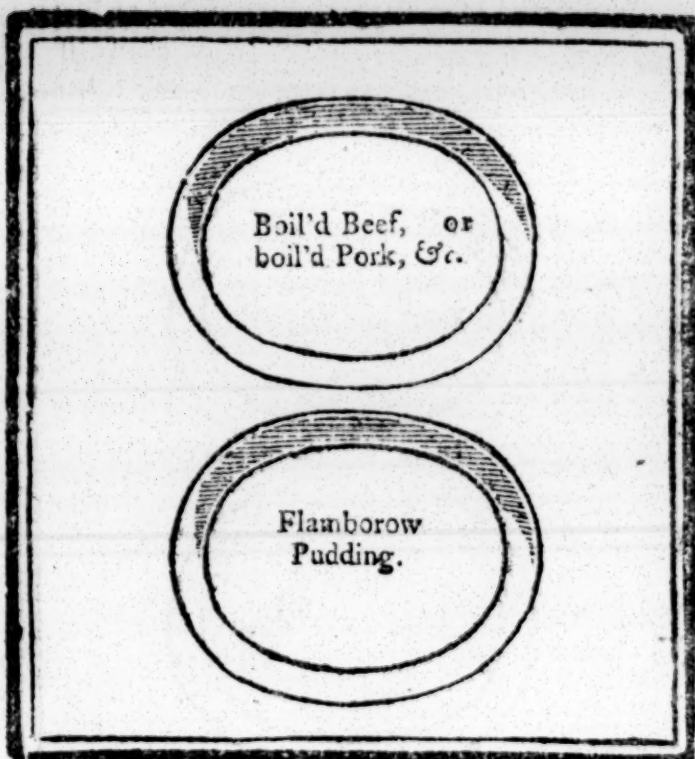
To be disposed after Supper in two Dishes or Plates.



*To make Gravy, an easy Way.* Take some Neck Beef cut in thick Slices, then flour it well, and put it in a Sauce-pan with a Slice of fat Bacon, an Onion sliced, some Powder of Sweet Marjoram, and some Pepper and Salt; cover it close, and put it over a slow Fire, and stir it three or four times; and when the Gravy is brown, put some Water to it, stir all together, and let it boil about Half an Hour; then strain it off, and take the Fat off the Top, adding a little Lemon-juice. This Gravy is fit for all brown Sauces.



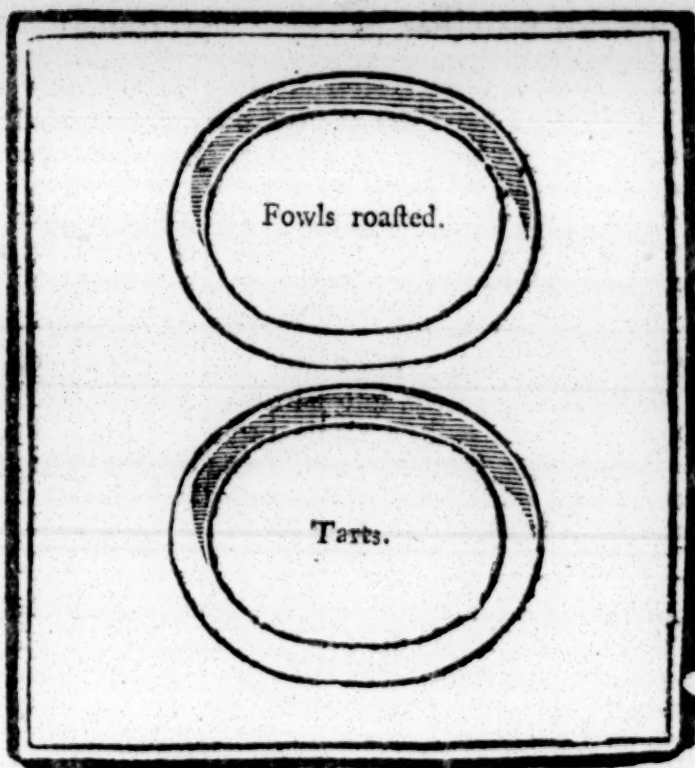
First Service for two Dishes.



**G**RAVY for *White Sauce*. Take Part of a Knuckle of Veal, or the worst Part of a Neck of Veal, boil about a Pound of this in a Quart of Water, an Onion, some whole Pepper, six Cloves, a little Salt, a Bunch of sweet Herbs, Half a Nutmeg sliced; let it boil an Hour, then strain it off, and keep it for Use.

**A** Cheap Gravy. Take a Glass of Small Beer, a Glass of Water, an Onion cut small, some Pepper and Salt, and a little Lemon-peel grated, a Clove or two, a Spoonful of Mushroom Liquor, or pickled Walnut Liquor; put this in a Bason, then take a Piece of Butter, and put it in a Sauce-pan, then put it on the Fire and let it melt, then dredge

## SECOND SERVICE.



dredge in some Flour, and stir it well till the Froth sinks, and it will be brown; put in some sliced Onion, then put your Mixture to the brown Butter, and give it a boil up.

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**GRAVY.** Cut a Piece of Beef into thin Slices, and fry it brown in a Stew-pan, with two or three Onions, and two or three lean Slices of Bacon; then pour to it a Ladle of strong Broth, rubbing the brown from the Pan very clean; add to it more strong Broth, Claret, white Wine, Anchovy, a Faggot of sweet Herbs; season it, and stew it very well. Strain it off, and keep it for Use.

2] Or,

2] Or, Put two Ounces of Bacon into a Frying-pan, put in a Pound of lean Beef cut in Slices, fry it a little, then put in one Pint of Claret, and another of Water, one Anchovy, and a Sprig of sweet Herbs; fry this a Quarter of an Hour, then put out the Gravy, and fry it till it is all out; then strain it, and it is fit for Use.

3] Or, Take a lean Piece of Beef, one quarter roasted and cut in Pieces, put it into a Stew-pan, with Half a Pint of strong Broth, and a Pint of Claret, cover it up close, and stew it an Hour, often turning it; season it with Pepper and Salt, then strain it off, and put it into a Stone Bottle; and when you use it, warm the Bottle.

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*A Gravy for a Pasty.* Break the Bones of the Meat to mash, then put them into a Pan, with a Pint of Claret, a Quart of Water, a little whole Pepper, Mace and Salt; brew into it eight Ounces of pure sweet Butter, then strain it, and pour it into the Pasty when both are hot. This Gravy is enough for fourteen Pounds of Flour.

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*PLUMB Pottage.* Take a Leg of Beef, and four Gallons of Water, boil it till the Beef is tender, then strain it off, and put the Liquor into the Pot again; then put a Pound of Prunes, a Quarter of an Ounce of Cloves, Half an Ounce of Mace, and two Nutmegs beat and put in a Bag; let it boil Half an Hour, then put in five Pounds of Currants, and three Pounds of Raisins, and let it boil Half an Hour longer; then put in a Quart of Strong Beer, and let it boil up; then take it off, and put in two Pounds of Sugar, a little Salt, a Quart of Claret, a Pint of Sack, and the Juice of two Lemons; put it into an Earthen Pan, and keep it for Use. Serve it hot in Proportions as you want it.

2] Or, Take two Gallons of strong Broth, put to it two Pounds of Currants, a Pound of Raisins of the Sun, Half an Ounce of sweet Spice, Half a Pound of Sugar, a Quarter of a Pint of Claret, as much Sack, the Juice of two Oranges and two Lemons; thicken it with a Quarter of a Pound of Rice-flour, or Raspings of Bread, with a Pound of Prunes.

*A Caudle*

*A Caudle for sweet Pies.* Take Sack and white Wine, alike in Quantity, and a little Verjuice and Sugar; boil it and brew it with two or three Eggs, as buttered Ale. When the Pies are baked, pour it into your Pies at the Funnel, and shake it together.

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*A Lear for savoury Pies.* Take Claret Gravy, Oyster Liquor, two or three Anchovies, a Faggot of sweet Herbs, and an Onion; boil it up, and thicken it with brown Butter, then pour it into the savoury Pies when called for.

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*A Lear for Fish Pies.* Take Claret, white Wine and Vinegar, Oyster Liquor, Anchovies and drawn Butter; when the Pies are baked, pour it in at the Funnel.

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*A Lear for Pasties.* Season the Bones of the Meat, then make your Pasty, and cover them with Water, and bake them with the Pasty; when they are baked, strain the Liquor into the Pasty.

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**STRONG Broth.** Take three Gallons of Water, and put therein a Leg and Shin of Beef, cut it into five or six Pieces, boil it twelve Hours, now and then stir it with a Stick, and cover it close; when it is boiled, strain it and cool it; let it stand till it will jelly, then take the Fat from the Top, and the Dross from the Bottom, and keep it for your Use.

2] Or, Take a Leg of Beef and a Knuckle of Veal, break the Bones to Pieces, put all in a Pot, with ten Quarts of Water, a Bunch of sweet Herbs, four Onions, a little whole Pepper and Mace; boil it till it comes to four Quarts, then strain it, and it is fit for Use.

3] Or, Take four Pounds of lean Beef, cut it into thin Pieces, put it into a Stew-pan, and just cover it with Water; let it boil an Hour, then scum it, and it is boiled enough. Squeeze it between two Trenchers.

*A Brown*



*A Brown Pottage Royal.* Set a Gallon of strong Broth on the Fire, with two shiver'd Palates, Cocks-combs, Lamb-stones sliced, with savoury Balls, a Pint of Gravy, two Handfuls of Spinage and young Lettice minced; boil these together with a Duck, the Leg and Wing Bones being broke and pulled out, and the Breast slashed and browned in a Pan of Stuff; then put to it two *French* Rolls sliced and dried hard and brown; put the Pottage in a Dish, and the Duck in the middle; lay about it a little Vermicelli boiled up in a little strong Broth, savoury Balls, and Sweet-breads. Garnish it with scalded Parsley, Turnips, Beet-roots, and Barberries.

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*A Pease Soup.* Boil a Quart of good Seed Pease, tender and thick, strain and wash it through with a Pint of Milk; then put therein a Pint of strong Broth boiled with Balls, a little Spear-mint, and a dry'd *French* Roll; season it with Pepper and Salt, cut a Turnip in Dice, fry it, and put it in.

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*GREEN Pease Soup.* Wipe the Peasecod Shells, and scald them, strain and pound them in a Mortar, with scalded Parsley, young Onions, and a little Mint; then soke a white *French* Roll; boil these together in clear Mutton Broth, with a Faggot of sweet Herbs; season it with Pepper, Salt, and Nutmeg, then strain it through a Cullender; put the Pottage in a Dish, put in the middle your larded Veal, Chickens or Rabbits. Garnish it with scalded Parsley, Cabbage-lettice, and the Pease.

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*A Cray-Fish Soup.* Cleanse them, and boil them in Water, Salt, and Spice; pull off their Feet and Tails, and fry them, break the rest of them in a Stone Mortar, season them with savoury Spice, and an Onion, hard Egg, grated Bread, and sweet Herbs boiled in a strong Broth; strain it, and put to it scalded chopped Parsley and *French* Rolls; then put them therein, with a few dry'd Mushrooms. Garnish the Dish with sliced Lemon, and the Feet and Tail of a Cray-fish.

**TO burn Butter.** Put two Ounces of Butter into a Frying-pan over a little Fire; when it is melted, dust in a little Flour, and keep it stirring till it is a little thick and brown; then thicken Sauce instead of Eggs.

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**A Soup.** Take a little Gravy and strong Broth, of each the same Quantity, in all three Pints, a Sprig of sweet Herbs, a little whole Pepper and Salt; boil it Half an Hour, then put in a Loaf of *French* Bread, cut like Dice; stew a Fowl in it till it is boiled tender, and place it in the middle.

2] Or, Take three Pints of strong Broth, fifty Balls of Forced-meat, a Handful of Spinage and Sorrel chopped, and a little Salt; let it stew a little, then put in a Loaf of *French* Bread, cut like Dice, and toasted, and six Ounces of Butter. Toss it up, and serve it.

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**SAUCE for a Turkey.** Take a little Claret and strong Broth, or Water, Anchovy, one Shalot, a little Pepper, Mace and Salt, and a Slice of Lemon; set it to stew a little, then strain it, and pour it through its Belly; serve it with Onion Sauce. Boil them in three or four Waters, then drain them dry, chop them a little broad, lay them round the Turkey; butter them, and serve them only with Gravy.

The same for a Capon, only add the Necks, and a few Sprigs of sweet Herbs.

2] Or, Take Half a Pint of Claret, as much strong Broth, an Onion, a little whole Pepper, an Anchovy, and a little Butter; let it stew a Quarter of an Hour, and pour it through the Body of the Turkey. Garnish the Dish with Lemons and Onions.

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**SAUCE for a Woodcock or Pheasant.** Take a little Claret and Water, one Shalot, a little whole Pepper, Mace, a little grated white Bread and Nutmeg; slice it a little thin, and put in a Piece of fresh Butter; serve it with Sippets and Lemon sliced. Roast the Guts in them. The same Way for Pheasants, with roasted Wild Fowl round them. Put the Fowl-sauce in the Dish with it. Put the Pheasant-sauce by in a Plate.

SAUCE

**SAUCE for Wild Fowl.** Take a little Claret and Water, one Shalot, a little whole Pepper, Mace and Salt, a little of an Anchovy, a Slice of Lemon, and a few Sprigs of sweet Herbs; let it stew Half an Hour, then strain it off, and it is fit for roast Mutton. Garnish Fowls and Veal with Lemon sliced, Oranges quartered, and Slavers of Mutton with Pickle. You may serve either of these with Gravy Sauce, only adding Capers, or any such Pickles.

2] Or, Cut it in Slices an Inch thick, lard it with Bacon as big as your Finger, and season as abovesaid; drain it well from the Gravy, and season it with Spice; then lay it in the Pot in Slices, with clarified Butter, and it is fit.

**SAUCE for a Green Goose.** Take Half a Pint of the Juice of Sorrel, Half a Pint of white Wine, a little Nutmeg, a little grated white Bread, a very little Sugar; let it boil a little, then put in some fresh Butter, and serve it in the Dish with them. Being roasted, it must not be too thick of Bread.

2] Or, Fill the Belly with Onion, a little fresh Butter and Salt, and serve them with Gravy.

**SAUCE for Fish and Flesh.** Take a Pint of Water, and a Pint of Claret, a few Sprigs of sweet Herbs, a little whole Pepper, Mace and Salt, two Slices of Lemon, a Shalot, and two Anchovies; boil them an Hour, and then strain it off. This will do for Fish; but for Flesh you must add a little Horfe-radish scraped, and boil it Half away; then beat it up thick with a Pound, or twelve Ounces of sweet Butter; or you may make it all of strong Broth.

**SAUCE for boiled Chickens or Lamb.** Take a little white Wine and a Pint of Claret, a few Sprigs of sweet Herbs, a little whole Pepper and Mace, and three Slices of Lemon; let it stew a little, then put in a little Parsley and Spinage boiled green, and chopped a little; then beat it up thick with six Ounces of fresh Butter, and pour it over the Meat, and serve it. Garnish it with Lemon sliced, Barberries, Grapes, and Gooseberries scalded, to their Sauce in their Season.

SAUCE

**SAUCE** for roasted *Venison*. Take a little Claret and Water, a Stick of Cinnamon, a Blade of Mace, and a little grated white Bread; let it stew with a little Butter and Sugar. Mix and serve it in the Dish with it.

2] Or, Take Half a Pint of Gravy, one Onion stuck with Cloves, a Stick of Cinnamon, a little Claret or Anchovy; let it boil a little, then thicken it with a little burnt Butter; beat it well together, and serve it in the Dish.

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**PEASE Pottage.** Take a Quart of strong Broth, the Flour of Half a Pint of Pease, and an Ox's Palate, all boiled tender, clarified and cut in Pieces; season all with a little Pepper, Mace, and Salt; when it boils, put in a little Spear-mint and Sorrel a little chopped, four Balls of Forced-meat greened, and a little white Bread, like Dice, toasted on a Plate before the Fire; then put in four Ounces of fresh Butter, and toss it up. Serve it with a Chicken boiled tender, and set it in the middle.

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**TO make Solid Soup.** Take a Leg of Veal, or any other young Meat; cut off all the Fat, and make strong Broth after the common Way; put this into a wide Silver Bason, or a Stew-pan well tinned; let it stew gently over a slow Fire, till it is boiled away to one third of the Quantity; then take it from the Fire, and set it over Water that is kept constantly boiling, this being an even Heat, and not apt to burn to the Vessel. In this Manner let it evaporate, stirring it often, till it becomes, when cold, as hard a Substance as Glue; then let it dry by a gentle Warmth, and keep it from Moisture.

When you use it, pour boiling Water upon it. It makes excellent Broth, either strong or small, according to the Quantity you put in. It will keep good an *East India* Voyage.



*Directions for Drying, Salting, Collaring, Potting, and Pickling Flesh and Fish after the most elegant Manner.*

**T**O dry a Leg of Mutton like Ham. Cut a Leg of Mutton like a Ham, then take two Ounces of Salt-petre beat fine, and rub your Mutton all over, and let it lie till the next Day; then make a Pickle of Bay Salt and Spring Water, and put your Mutton in, and let it lie eight Days; then take it and hang it in a Chimney, where Wood is burnt, for three Weeks, then boil it till it is tender. The proper Time to do it is in cold Weather, lest it should be tainted.

**T**O macerate Tongues. Blanch them, being boiled in Water and Salt, and put them in a Pot or Barrel, and make the Pickle of as much white Wine Vinegar as will fill it, boiled up with savoury Seasoning, Ginger, and a Faggot of sweet Herbs; when it is cold, put in the Tongues, with sliced Lemon, and cover it close with a Bladder and Leather. When you eat them, beat up some of the Pickle with Oil, and garnish with sliced Lemon.

**T**O salt Hams and Tongues. Take three or four Gallons of Water, and put to it two Ounces of Prunella Salt, four Pounds of White Salt, four Pounds of Bay Salt, a Quarter of a Pound of Salt-petre, an Ounce of Alum, and a Pound of brown Sugar; let it boil a Quarter of an Hour, and scum it well; when it is cold, sever it from the Bottom into the Vessel you steep it in.

Let Hams lie in this Pickle four or five Weeks; a Clod of Dutch Beef as long; Tongues a Fortnight; Collared Beef eight or ten Days. Dry them in a Stove or Wood Chimney.

2] Or, Take three or four Gallons of Water, and put to it four Pounds of Bay Salt, eight Pounds of White Salt, a Pound of Petre-Salt, a Quarter of a Pound of Salt-petre, two Ounces of Prunella Salt, and eight Pounds of brown Sugar; let it boil a Quarter of an Hour, and skim it well; when it is cold, pour it from the Bottom into the Vessel you keep it in; let the Hams lie in this Pickle four or five Weeks.

*TO salt Hams of Bacon.* Take a Peck of Bay Salt, and four Ounces of Rock Salt-petre double-refined, and five Pounds of brown Sugar; put all these into as much Spring Water as will make the Pickle so strong that it will bear an Egg; the Pickle must not be boiled; put in your Hams, and let them lie in it three Weeks; then take them out of the Pickle, and dry them with a Cloth, and rub them over with fresh Salt, and send them to dry. The Pickle will last three Months. When you find it begin to decay, boil and scum it, and use it again, putting in some fresh Salt.

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*TO make Brawn.* When it is cut up and boned, let it lie two Days and Nights in Water, shifting it each Day into fresh Water; when you come to roll it, dip it in warm Water, and salt it well; then roll it up, and boil the least Roll six Hours, and the biggest nine.

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*TO dry Neat's Tongues.* Take Bay Salt bruised small, and a little Salt-petre; rub the Tongues with a Linen Cloth; then put the Salt to them, especially to the Roots, and as it comes to Brine, add some more when they are hard and stiff. When they have taken Salt a Night or two, roll them in Bran, and let them be dried.

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*TO salt a Ham.* Take a Ham of sixteen Pounds; rub it against the Fire with Half a Pound of Sugar; then take two Pounds of Bay Salt, and two Ounces of Salt-petre, and dry it for your Use.

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*TO make a Ham.* Let your Ham be fat and good; hang it up twenty-four Hours; then beat it with a Rolling-pin; rub in one Ounce of Salt-petre, and let it lie twenty-four Hours; then make your Stew-pan very clean, then take an Ounce of Salt-petre, a Pound of coarse Sugar, a Quarter of a Pound of Bay Salt, three Handfuls of common Salt; mix it well, and make it hot, but do not melt it; then rub it well in, and turn it every Day, and baste it with

the Brine; let it lie there three Weeks, and then send it to be dried.

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**TO make Westphalia Ham.** Cut a Hind-Quarter of Pork like Ham; cut all the soft Fat off; then rub it with Half a Pound of the coarsest Sugar you can get; let it lie twenty-four Hours, then rub it with a Quarter of a Pint of Salt-petre, a Pint of Petre-salt, and a Quart of white Salt; let it lie three Weeks, and rub it now and then with some white Salt. Dry it in a Chimney where you burn Wood or Turf. When you boil it, put in a Pint or a Quart of Oak Saw-dust; when cold, eat it with Mustard or Vinegar. Serve it with Pigeons when it is hot, or with Spinage or Sprouts boiled and laid round it, or eight Chickens. If you would keep it long, let it lie a Month in Salt.

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**DUTCH Beef.** Take a Piece of Buttock of Beef without the Bone, salt it the same Way as you do a Ham; then hang it up till it is very dry; boil it; when cold, it is usually sliced thin, and eat with Bread and Butter. You may lay Neat's Tongues in the Brine, after the Ham or Beef. Let them lie fourteen Days, then hang them up to dry, or salt them thus: Rub four Neat's Tongues with four Ounces of Salt-petre, a Pint of Petre-salt, a Quart of white Salt; let them lie as above, turn them often in the Brine, then hang them up to dry.

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**TO Collar Beef.** Take a Flank of Beef, and take out the Gristles, and skin off the Inside; then take two Ounces of Salt-petre, three Ounces of Bay Salt, Half a Pound of common Salt, a Quarter of a Pound of brown Sugar; mix these all together, and rub your Beef well, then put it in a Pan with a Quart of Spring Water for four Days, turning it once a Day; then take your Beef out, and see that your Fat and Lean lie equal; then take some Pepper, Cloves, a good deal of Parsley and Sweet Marjoram shred small, and some Bacon Fat cut very small; mix these together, and strow it over the Inside of your Beef; then roll it hard in a Cloth, and sew it up, and tie it at both Ends; then put it in a deep Pan

Pan with the Pickle and a Pint of Water; you may add a Pint of Claret or strong Beer, and must put in an Onion stuck with Cloves, and a Pound of Butter; then cover your Pan with a coarse Paste, and bake it all Night; then take it hot, and roll it harder, and tie it round with a Fillet close; then put it to stand on one End, and a Plate on the Top, and put a Weight upon it, and let it stand till it is cold; then take it out of the Cloth, and keep it dry.

2] Or, Lay your Flank of Beef into Ham Brine a Fortnight, then take it out, and dry it in a Cloth; lay it on a Board, take out all the Leather and Skin, cut it cross and cross; season it with savoury Spice, two Anchovies, and a Handful or two of Thyme, Parsley, Sweet Marjoram, Winter-savoury, Onions, Fennel; strew it on the Meat, roll it in a hard Collar in a Cloth, sew it close, tie it at both Ends, and put it in a Collar-pot, with a Pint of Claret, Cochineal, and two Quarts of Pump Water. When it is cold, take it out of the Cloth, and keep it dry.

3] Or, Take off the inside Skin from a thin Flank of Beef, then rub it with five Ounces of Salt-petre; then beat half a Pint of Petre-salt, and a Pint of white Salt, and let it lie three Days, turning it once a Day; then wipe it dry, and season it all over the Inside with three Quarters of an Ounce of Cloves and Mace, an Ounce of Pepper, and a Nutmeg, all beaten, a Handful of sweet Herbs, and two Bay-leaves shred fine; then roll it up as you do Brawn, and bind it very flat with twenty-four Yards of narrow Tape; then put it into a Pot, cover it with Pump Water, a little of its own Brine to salt the Water, and bake it very tender with Household Bread; then take it out of the Liquor, bind a Cloth very hard about it, and hang it up till cold; then take off the Cloth, and keep it in a dry Place. Eat it with Mustard or Vinegar. If you send it to Sea, add a Pint of Bay-salt, and let it lie six or eight Days. Put no Herbs, but season it high with Spice; and when it is cold, take off the Strings, put it into a Pot, cover it with clarified Beef Suet, and it is fit for Use.

This Salt and Spice is enough for sixteen Pounds of Beef.



**T**O *Collar Pig.* Take your Pig and cut off the Head, then cut the Body afunder, bone it, and cut it into two Collars; then wash it with Water, take some Parsley, Sage, and Marjoram, shred very small, with some Salt, Pepper, and Nutmeg; mix these together, and strew it on the Pig, then roll it up, tie it with a Fillet, and boil it in Water and Salt till it is tender; then take it up, and let it stand till it is cool, then strain out some of the Liquor, and put in two Blades of Mace, some Vinegar, Salt, a little white Wine, and three Bay-leaves; give it a Boil up, and when it is cold put in your Pig, and keep it for Use.

2] Or, Slit your Pig down the Back, take out all the Bones, wash out the Blood in three or four Waters, wipe it dry, season it with savoury Seasoning, Thyme, Parsley, and Salt; then roll it in a hard Collar in a Cloth, tie it up at both Ends, and boil it with the Bones in three Pints of Water, a Handful of Salt, a Quart of Vinegar, and a Faggot of sweet Herbs, whole Spice, and a little Iling-glass. When it is boiled, take it off; and when cold, take it out of the Cloth, and keep it in this Pickle.

**T**O *Collar Veal.* Bone a Breast of Veal, wash and soak it in three or four Waters, dry it in a Cloth, season it with savoury Spice, shred sweet Herbs, a Rasher of Bacon dipped in Batter of Eggs, and roll it up in a Collar in a Cloth; boil it with Water and Salt, with half a Pint of Vinegar and whole Spice, and then skim it clean. When it is boiled, keep it in this Pickle.

**T**O *Collar a Breast of Veal, a Pig, or Eels.* Bone the Pig, or Veal, then season it all over the Inside with Cloves, Mace and Salt, a Handful of sweet Herbs, as Thyme, Penny-royal and Parsley, shred very fine, with a little Sage, to a Pig; then roll it up as you do Brawn, bind it with narrow Tape very close, tie a Cloth round it, and boil it very tender in Vinegar and Water, a like Quantity of each, with a little Cloves, Mace, Pepper and Salt, all whole; make it boil, and then put in the Collars; and when boiled tender, take them up, and let them lie till they are cold, and keep them in the same Pickle.

*TO Collar Eels.* Scour your large Silver Eels with Salt, slit them down the Back, and take out all the Bones; then wash and dry them, and season them with savoury Spice, minced Parsley, Thyme, Sage, and Onion; and roll each in little Collars in a Cloth, and tie them close; then boil them in Water and Salt, with the Heads and Bones, half a Pint of Vinegar, a Faggot of Herbs, some Ginger, and a Pennyworth of Iling-glass; when they are tender, take them up, tie them close again, strain the Pickle, and keep the Eels in it.

*TO Collar Pork.* Bone a Breast of Pork, season it with savoury Seasoning, a good Quantity of Thyme, Parsley, and Sage; then roll it in a hard Collar in a Cloth, tie it at both Ends, and boil it; and when it is cold, steep it in the favouring Drink.

*POTTED Beef.* Take about eight Pounds of a Leg of Mutton Piece of Beef, or Neck Beef, with two Ounces of beaten Salt-petre, and rub it well; then take two good Handfuls of common Salt, and rub it well; this done, lay it in a Pan, put a Quart of Pump-water to it, and let it lie three Days, turning it once a Day in the Pickle; then dry it, and season it with Pepper, Nutmeg, Cloves, Mace beaten, and Onions stuck with Cloves, with some whole Jamaica Pepper; then put it in your Pot to bake with the Pickle that the Beef lay in. You must also put to it a Pound and a half of Butter, and cover your Pot over with coarse Paste, and let it bake all Night with the great Bread; then take it hot out of the Oven, take the Outside of the Beef off, cut the Meat in very small Pieces, and pick all the Skin, and Fat, and Sinews from it; then put the Liquor to cool, skim the Fat from the Gravy, and when you have rubbed your Beef well with your Hands; clarify the Fat that comes from the Liquor, and pour it into your Meat; then work it well with your Hands together till it is very small, butter the Inside of some glazed Pans, and put down your Meat close in them; then take two Pounds of Butter clarified, and pour over it; then pepper it, and it will be fit to eat in three Days.

2] Or,

2] Or, Take a Buttock of Beef, or a Leg-of-mutton Piece, cut it into thin Slices, season it with savoury Seasoning, an Ounce of Salt-petre, and half a Pint of Claret; then take three or four Pounds of Beef Suet, lay it between every Laying of Beef, tie a Paper over it, and let it lie all Night; bake it with some Household Bread, then take it out, dry it in a Cloth, and cut it cross the Grain very close, and, if it is not seasoned enough, season it more; then pour the Fat clear from the Gravy, put it close in Pots, and then set it in the Oven to settle; and when it is cold, cover it with clarified Butter.

3] Or, Take three Pounds of Beef, and put to it one Pound of Butter, half a Pint of old Beer, season it to your Palate, and bake it three Hours; when cold, take off the Top, and in the Beating of the Beef stir in the Butter; then beat it again very well, and boil it over the Fire with a Pound and a half of Butter; then put it into Pots, and set it in the Oven; after it is first cool, let it stand half an Hour. The proper Spices are Mace, Nutmeg, and Cloves.

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**BEEF** *potted from an Ox-cheek.* Wash and bone your Ox-cheek, and put it in a hot Oven, with the same Ingredients you use for the above Receipt; then take out the Skin, the Fat, and the Palate; then use the Flesh as you would do the other, and add to a Pound of the Flesh two Ounces of the Fat that swims upon the Liquor, which is a very good Way.

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**TO Pot Beef like Venison.** Cut the Lean of a Buttock of Beef in Pieces of a Pound each, rub eight Pounds with four Ounces of beaten Salt-petre, half a Pint of Petre-salt, and a Pint of white Salt; turn it once a Day, and let it lie three Days; then put it into a Pan, and cover it with Pump-water and a little of its own Brine; then bake it with Household Bread till it is as tender as a Chicken; after which, drain it well from the Gravy, bruise it well, and take out all the Skins and Sinews; then pick it as small as Dust, mix in an Ounce of Cloves and Mace, three Quarters of an Ounce of Pepper, and a Nutmeg, all beaten. Make it moist, mix all well together, then press it in a Pot very hard,

hard, and cover it an Inch thick with clarified Beef Suet on the Top. If you send it to Sea, add more white Salt, and let it stand six Days.

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*TO Pot Lampreys or Eels.* Take your Lampreys or Eels, skin, gut, and wash them, and slit them down the Back; take out the Bones, and cut them in Pieces to fit your Pot; then season them with Pepper, Salt, and Nutmeg, and put them in your Pot, with half a Pint of Vinegar. They must be close covered, and bake half an Hour; and when done, pour off the Liquor, and cover them with clarified Butter.

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*TO Pot Chars or Trouts.* Take your Fish, clean them well, and bone them; wash them with Vinegar, cut off the Tails, Fins, and Heads; then season them with Pepper, Salt, Nutmeg, and a few Cloves; then put them close in a Pot, and bake them with a little Verjuice and some Butter; let them be covered close, and bake two Hours; then pour off the Liquor, and cover them with clarified Butter.

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*TO Pot Pigeons.* Your Pigeons being trussed and seasoned with savoury Spice, put them in a Pot, cover them with Butter, and bake them; then take them out and drain them, and when they are cold, cover them with clarified Butter. The same Way you may pot Fish, only bone them when they are baked.

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2] Or, Cut off their Legs, season them high with Pepper and Salt, and bake them tender, with Butter enough to cover them when melted; then drain them dry from the Gravy, and season them high with Pepper, Cloves and Salt, and put them in.

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*TO Pot Tongues.* Cut the Roots of two Tongues, rub them with four Ounces of Salt-petre, and half a Pint of Petre-salt, and let them lie with a Pint of white Salt six Days; turn them often, and rub them with a Quarter of an Ounce of Pepper. Bake them tender in Pump-water, enough to cover them, with a little of their own Brine; when baked, blanch them, and rub them well with Pepper, Cloves,



Cloves, and Mace; then put them into a Pot, cover them with clarified Butter, and set them by.

**T**O Pickle Oysters. Open large Oysters, and save the Liquor; then wash the Oysters in Salt and Water, and put them in a Sauce-pan, and when their own Liquor is settled, pour the clear Part of it to them; then put to it some Blades of Mace, some Slices of Nutmeg, with such a Quantity of whole Pepper as you judge convenient, and two or three Bay-leaves; then boil them a little, add a Glass of white Wine, continuing them on the Fire a Minute, and pour them into some Pan to cool; when they are quite cool, lay your Oysters, with their Spices, into a glazed Gallipot, pour the Liquor over them, and tie them down with a Piece of white Paper.

*Note,* As you use them, take them out with a Spoon. They make a pretty Plate for Supper.

2] Or, Take a Quart of large Oysters in the Full of the Moon, boiled in their own Liquor for the Pickle; and take this Liquor, a Pint of white Wine, some Mace, Pepper, and Salt; boil and skim it; and when cold, put the Oysters and Liquor together, and cover them close with a wet Bladder.

3] Or, Take a little white Wine, and white Wine Vinegar, with the Liquor of the Oysters; put a Quarter of a Pound of Cloves, Mace and Pepper, all whole, a little Lemon-peel and a Shalot; put all in a Stew-pan, with a little Salt; let them simmer, but not boil; then take it off, and, when cold, put all in a Vessel, and stop it close that no Air gets in, and keep them in a close Place.

4] Or, Take new large Oysters, heat them whole, and leave the Liquor; then put the Oysters, first cleaned from the Gravel, into a Stew-pan; to three Quarts, put Spice as above; then take up the Oysters, and let the Liquor boil a little; skim it all clean, and, when cold, put them up as above. Put no more Oysters than their own Liquor will cover, and they will eat well.

5] Or, Take the Oyster Liquor, and half as much Water, three or four Blades of Mace, a little whole Pepper, a Bit of Lemon-peel, and a little Salt; set this over the Fire,

Fire, and let it boil ; then put in a Spoonful of Vinegar, and as much white Wine as Oyſter Liquor ; then waſh the Oyſters and put them in ; let them remain till enough, and keep them cloſe ſtopped.

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*To Pickle Ham.* Take a little Ham of young Pork, lay it one Night in Salt, the next Morning rub it well with two Pounds of Six-penny moiſt Sugar, and let it lie twenty-four Hours ; then add a Quarter of a Pound of common Salt, and let it lie three Weeks, turning it once every two Days. You may dry it in the Air in a ſharp Wind, when it is dry Weather.

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*To Pickle Smelts.* Your Smelts being gutted, lay them in a Pan in Rows, and on them ſliced Lemon, Ginger, Nutmeg, Mace, Pepper, Bay-leaves powdered, and Salt ; let the Pickle be red Wine Vinegar, bruifed Cochineal, and Petreſalt. You may eat them with Lemon and Pickle, as you eat Anchovies.

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*To Pickle Pigeons.* Take a Dozen of Pigeons, and bone them ; then take as much Pepper and Salt, and a little Nutmeg, as you think will ſeaſon them ; ſhred a few ſweet Herbs, with two or three Pigeons amongſt them, and put them into your Pigeons ; then tie them up at both Ends, and boil them with Salt and Water, and put a little *Jamaica* Pepper, a Race of Ginger, and a Bunch of ſweet Herbs into your Water when it boils, and let them boil half an Hour ; then take them up, and ſprinkle a little Pepper and Salt upon them ; then put your Broth into an Earthen Pot to clear and cool, then take off the Scum, and put the clear Liquor into a clean Veſſel with a little Vinegar ; when the Pigeons and Liquor are cold, put in the Pigeons. Let your Water, Salt-ſeaſoning, and ſweet Herbs boil, before you put in your Pigeons.

2] Or, Bone them, ſeaſon them well with Pepper, Salt, and Nutmeg, and boil them tender in Water and Vinegar, of each an equal Quantity ; then put in a little whole Pepper, Cloves and Mace ; when boiled, take them up, and when

when they and the Liquor are cold, put them into a Pot, and keep them in the same Liquor.

**PICKLE** for *Sturgeon*. Boil a Gallon of Water, well seasoned with Salt, skim it well, and, when it is cold, put in a Quart of the best Vinegar.

**TO** Pickle *Salmon, or such like Fish*. To four Quarts of Water, put one of Vinegar, a Handful of Salt, as much Fish-herbs, the Rind of a Lemon, and a little whole Pepper; when it boils, put the Fish on a Fish-plate, and boil it gently till it is enough; when cold, put it in an Earthen Pan in the same Pickle. You need not make it too strong of the Herbs; but vinegar and salt it, if you keep it long.



*Jellies, Creams, Syllabubs, &c.*

## JELLIES.

**TO** make *Hart's-horn Jelly*. Take a Pound of Hart's-horn, two Ounces of Ivory Shavings, and six Quarts of Spring-water; boil it five or six Hours to three Quarts; then put to it a Pint of the Juice of Lemons, seven Whites of Eggs well beaten, three Quarters of a Pound of double-refin'd Sugar, and a little Bit of Alum.

2] Or, Put half a Pound of Hart's-horn into an Earthen Pan, with two Quarts of Spring-water; cover it close, and set it on the Fire all Night; then strain it into a clean Pipkin, and put to it a Pint of Rhenish Wine, half a Pound of Sugar, the Juice of three or four Lemons, three or four Blades of Mace, and the Whites of three or four Eggs; then let it simmer over the Fire, and turn up the first Turning, until it be clear in the simmering; and take care that it does not curdle.

3] Or, Put into a Skillet four Quarts of Spring-water, set it on the Fire, and put into it half a Pound of Hart's-horn; cover the Skillet, but not close, and have a care that

that at the first Rising it boil not over ; let it boil very fast, try it sometimes on a Plate, and when you find it a stiff Jelly, take it off the Fire, and let it stand and settle ; then pour it into a Basin, and shift it into several Things till it is clear ; then set it on the Fire again with a Piece of Cinnamon, the Juice of three Lemons, and a Pound of double-refin'd Sugar ; let it be stirred well together till it is hot, and then strain it through Tiffany into a Gallipot. It will not keep above eight Days, and must be set in a close Place.

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**HART'S-HORN Jelly with a Chicken.** Scald the Chicken, and cut it in the middle ; lay it in the Water till Night, and then put it into a Pipkin, or Silver Skillet, with four Quarts of clean Spring-water, four Ounces of Hart's-horn tied in Tiffany, and a little Salt ; boil it very softly, and keep skimming it till it is reduced to three Pints ; then put in a little Mace and Cinnamon, and let it boil till it just comes to the Quantity of three Pints all together ; then pour it into a narrow-mouth'd Pot, skim off the Top, and set it on the Fire again, with five or six Ounces of fine Sugar, the Whites of three Eggs, the Juice of three Lemons, and three Spoonfuls of Rose-water ; put in the Juice and Rose-water a little before it is taken from the Fire. When the Eggs are hard, pass it through a Jelly-bag, pouring it three or four times before a Fire.

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**CALF'S-Foot Jelly.** Boil a Pair of Calf's Feet in Water, with the Meat cut off the Bones, season it as the Hart's-horn Jellies ; and when cold, take the Feet from the Top, and the Dross from the Bottom, and keep it for Use.

2] Or, Take a Pound of Jelly high-boiled, half a Pint of Rhenish, or white Wine, half a Pint of Water, and six Ounces of fine Loaf Sugar ; set it on the Fire with the yellow Rind of a Lemon, let it boil a little, and then cool it ; beat four Eggs, and the Juice of two Lemons, and put to it ; boil it a little, and then run it through a Bag.



*A Ribbon Jelly* is made with the colour'd Jellies hereafter mentioned; first run one of these Colours into a Glass, and when it is cold run another as cold as you can, then another; and thus you may do all the rest.

2] Or, Put into six Quarts of Water a Pound of Hart's-horn, half a Pound of Ivory Shavings, and a Quarter of a Pound of Ising-glass; then put in a Quarter of an Ounce of Cloves and Mace whole, and tied in a Cloth; let it boil gently till it comes to three Quarts; then put in a Pint of Sherry, let it boil till it will jelly, but not too hard; then clarify it with the Whites of Eggs, strain it off, and sweeten it to your Taste; then run it through a Flannel Bag into your Glasses. If it be not clear the first time, run it over again two or three times. You may make some red with Cochineal, yellow with Saffron, white with Milk, green with Juice of Spinage, and blue with Syrup of Violets.

To make Ribbon Jelly, you may run one Colour after another as fast as they harden. This is proper to garnish other Jelly.

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*To run Colours.* Have in your several small Pipkins strong Jellies, ready seasoned; have also several Muslin Rags tied up close, one with bruised Cochineal, another with Saffron, and another with Spinage-juice; put your Rags into the several Pipkins, and, as you would have the Colour rise, fine them with the Whites of Eggs, and run them through several Bags.

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*A Blanc Manger.* Pour half a Pound of Hart's-horn into an Earthen Pipkin, with two Quarts of Spring-water; then run the Jelly through a Napkin, pour to it half a Pound of *Jordan* Almonds well beaten, and mix with it Orange-flower-water, a Pint of Milk or Cream, the Juice of two or three Lemons, and double-refin'd Sugar; let it simmer over the Fire, and take care lest it burn; then drain it through a Sieve two or three times, put it in a Glass, and colour it as you please.

**T**O *jelly Fish*. Cleanse living Tench, draw and boil them in as much Water as will cover them, with a little Vinegar and Salt, five or six Bay-leaves, large Mace, whole Cloves, and a Faggot of sweet Herbs; when boiled, take out three or four you intend to jelly, leave the rest in, put to them a little Ising-glass steeped in fair Water, and boil it more. When it is a Jelly, beat the Whites of four Eggs, and mind that it curdles not; then set it on the Fire again till it riseth with a thick Scum, and strain it through a Napkin, and tie it up again till it is clear; then lay the Fish you intend to jelly in a Dish, and run the Jelly on them.

The same Way may be done Cray-fish, Prawns, or Carp.

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**L**EMON *Jelly*. Take five large Lemons, and squeeze out the Juice, and beat the Whites of six Eggs very well; put to it twenty Spoonfuls of Spring-water, and ten Ounces of double-refin'd Sugar beaten and sifted; mix all together, strain it through a Jelly-bag, and set it over a gentle Fire, with a Bit of Lemon-peel in it; stir it all the while, and skim it very clean; and when it is as hot as you can bear your Finger in it, take it off, take out the Peel, and pour your Jellies into Glasses.

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**S**YRUP of *Lemons*. To a Pint of Lemon-juice put a Pound and a half of double-refined Sugar, boil it to a Syrup, and keep it in Bottles for Use.

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**J**ELLY of *Currants*. Get the finest Currants you can, and squeeze the Juice from them; to a Pint of Juice you must put a Pound of Sugar; then put the Syrup-juice and Sugar into your Preserving-pan, and let it boil till it will be a Jelly; then put it into your Glasses, and when it is cool get some Writing-paper, and put it close down to your Jelly, and tie other Paper over it.

Thus you may make Jelly of Apricots, Plumbs, Quinces, Raspberries, green Gooseberries, and Grapes.

*JELLY of white Currants.* Take your Currants when they are just ripe, strip them from the Stalks into a Silver Skillet, and cover them with Spring-water; that is, half a Pint of Water to a Pint of Currants. Set them upon a gentle Charcoal Fire, and let them stew till the Currants are dissolved; then let the clear Juice run from them through a Jelly-bag; and to every Pound of that take a Pound of double-refin'd Sugar, wet it with fair Water, and boil it to a high Candy; then put in your Currant-juice, and let it have one Boil; then put in Juice of Lemon to your Taste, and let it have a Heat, (but boil it no more after the Lemon is in) and then glafs it.

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*TO make Leach.* Take a Quart of Cream and three Ounces of Ising-glafs, boil them together with two or three Blades of Mace, and a Stick or two of Cinnamon, till it will be stiff Jelly when it is cold; then season it with Sugar and Rose-water to your Taste, strain it into a Dish, and when it is cold eat it.

2] *Or,* Take half a Pound of Almonds blanch'd, beat fine, and strained with a Pint of Stroakings; then with the Weight of three or four Shillings in Ising-glafs, Mace, and whole Cinnamon, boil it till it is thick enough; then strain it, being first seasoned with Sugar, Rose-water, Musk, and Amber.

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*TO make Jelly pale and clear.* Take a Pair of Calf's Feet, and a large Leg of Veal, but use only the Knuckle; break the Bones, take out the Marrow, and pick all the Fat and black Strings out of the Feet; soak the Flesh in warm Water, shift it out into cold, and change it often; lay it in Water in the Afternoon, and begin to make your Jelly next Morning, with two Pots of Spring-water, and one of white Wine; boil this apace, and skim it very clean when it jellies; then strain it into a Pot, and when it has stood a short time, the Fat will rise that is in it, which take clean off; then put your Jelly into a Bason, with the Whites of eight Eggs, Shells and all, beat extremely well, some Sugar, Cinnamon, Ginger, and a little Mace; let your

your Spices be very good ; put Rose-water and the Juice of Lemon to your Taste, and a little Salt in the first Boiling. When it is clear, (if you think fit) put in Musk and Amber, and pass it through your Jelly-bag before the Fire, twice or thrice, as you see Cause.

Half a Pound of Sugar, an Ounce of Cinnamon, and half an Ounce of Ginger, to a Quart of Jelly. Let it stand on the Fire two or three Hours after the Eggs and Spice are in. Take heed of jogging it, that the Scum be not broken.

When you have a mind, put the Juice of Almonds to some of this, and it will make it appear white Jelly, of a very fine Taste.

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*JELLY of Apples.* Take twenty Golden Pippins, pared, cut, and quartered, put them in a Pint and a half of Spring-water, and boil them till they are tender ; then put them in a Cullander, let the Liquor run from them, and to a Pint of Liquor put a Pound of fine Sugar ; then wet your Sugar and boil it, grate in a little Lemon or Orange-peel, and put in your Liquor, and boil it till it is a Jelly ; you may add a little Orange-flower-water to it, if you will ; then pour the Jelly into your Glasses, and when it is cold, paper it, and keep it dry.

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*CLEAR Pippin Jelly.* Take twelve or fourteen of the best Sort of Pippins, pare them, and fling them into cold Water ; then put them into a Skillet with a Quart of Running-water, set them on the Fire, and let them boil as fast as can be, till the Liquor is half boiled away ; then take them off, and strain the Juice through a Piece of strong Holland ; then take a Pint of that Juice, put it in a Silver Skillet, and put to it a Pound of double-refined Sugar ; then set it on the Fire, having one to blow it, that it may boil very fast, and you be ready to take off the Scum as it rises ; and when it has boiled quick rather better than a Quarter of an Hour, put in four Spoonfuls of the Juice of Lemons, keeping it still boiling and skimming ; try it sometimes in a Plate, and when you find that it will jelly, take it off, and put it up in Glasses.



*JELLY of Pippins with Slices.* Take a Pint and a half of Water, and a Pound of Sugar; set them on the Fire to boil a Quarter of an Hour, then skim it very clean, and take it off; then take three fair Pippins, or Pearmaines, which should weigh half a Pound before they are pared or cored; after paring, cut them in thin Slices, and the Water and Sugar being Blood-warm, put them in, set them together on the Fire, and make them boil as fast as you can; then take half a Pint of Pippin-water made seething hot, and put it to the rest, adding to it the Juice of a Lemon and Orange made warm; make it boil as fast as possible; then try it in a Spoon, and when it will jelly, glass it.

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*TO make Jelly of Quinces very white.* Pare your worser Quinces, and cut them to Pieces, Cores and all; boil them in fair Water till they are soft, then scald the Quinces you mean to slice for Preserving, and make your Syrup thus: Three Pounds of Sugar to three Quarts of Water; clarify the Sugar, and when it is clear, put in three Pints of the Jelly, let it boil a little, and then put in four Pounds of sliced Quinces; at first let them boil but softly, but when the Syrup has pierced them, let them boil as fast as may be; and if the Quinces are enough before the Syrup, take them up, and let the Syrup boil till it will jelly; then put it up quickly in Glasses; for if the Jelly be broke, it will grow thin. You may either put Slices and Jelly together, or separately. Your Sugar must be double-refin'd. It will not keep above half a Year, and must be in a Room where there is a Fire.

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*JELLY of Apricots.* Pare your Apricots, and set them to stew in a Silver Skillet, with a very little Water, and have at the same time a Flagon full of white Pear-Plumbs stewing in a Kettle of Water, which so order, that both may be enough together; and when the Apricots are dissolved, pour the Juice through Tiffany into a Measure-glass, and the Juice of your Pear-Plumbs into another, but take only one Part of Pear-Plumbs to two Parts of Apricots; then take the Weight of these (so mixed) in double-refined

refined Sugar, wet it in fair Water, and boil it to a Candy; then by degrees put in the mixed Jelly, give it one Boil, and let it be kept stirring till it grows thick enough; then glass it, and keep it in a warm Place.

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*JELLY of Cherries.* Take an Ale-quart of Running-water, a Pound of green Pippins, and a Pound of Cherries, well coloured, and free from Spots; pull off the Stalks, and break them between your Fingers into the Liquor, with three Ounces of fine Sugar, and boil them till they come to a Pint of Liquor; then strain it into a Gallipot, and when it is cold set it on the Fire, and put to it six Ounces of double-refined Sugar; then put in a Pound of fair chosen Cherries, keeping the Pan boiling so quick, that you cannot see one Cherry; it must boil when you put in the Cherries, and during the boiling you must now and then shake the Pan; when it has boiled some time, put in as much Sugar as will make your nine Ounces a good Pound; never take it off, but whilst it is boiling put this last Sugar in, and when it is boiled to a Jelly take it off, and put it up in Glasses.

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*WHIPT Syllabub.* You must have a Quart of Cream, and a Pint of Sack, with the Juice of two Lemons; sweeten it to your Palate, put it into a broad Earthen Pan, whip it with a Whisk, and lay it in your Syllabub Glasses; but first you must sweeten some Claret, Sack, or white Wine; then strain it, put seven Spoonfuls of the Wine into your Glasses, and then gently lay in your Froth. Do not make them long before you use them.

2] Or, Put a Pint of Cream into a hot Pan, with a little Orange-flower-water, two Ounces of white Sugar, or more, the Juice of a Lemon, and the Whites of three Eggs; beat these together, and having in your Glasses Rhenish Wine and Sugar, lay on the Froth with a Spoon, heaped as light as you can.

**RASPBERRY Fool.** You must have a Pint of Raspberries, squeeze them, and strain the Juice with Orange-flower-water, put to it five Ounces of fine Sugar; then put a Pint of Cream over the Fire, let it boil up, then put in the Juice, give it one Stir round, and put it into your Bason; then stir it a little in the Bason, and when it is cold use it.

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**SWEETMEAT Cream.** Take some good Cream, and slice some preserved Peaches into it, or Apricots or Plumbs; sweeten the Cream with fine Sugar, or with the Syrup the Fruit was preserved in; mix these well together, and serve it cold in China Basons.

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**CLOUTED Cream.** Take eight Eggs, with the Whites of six of them, and take a Quart of Milk and boil it; you must beat your Eggs well, and let your Milk cool a little; then mix your Milk and Eggs well together, set it over a gentle Fire, and stir it all the while, and when you perceive it to be thick enough, take it off the Fire, and sweeten it to your Mind, adding some Rose or Orange-flower-water; put this in a deep China Dish, and lay in the Middle a Pyramid of Wild Curds; or you may stir in some Raspberry Jam, or other Fruits.

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**RASPBERRY Cream.** Take a Quart of good Cream, and put to it some Jam of Raspberries, or Syrup of Raspberries; the Syrup will mix easiest with the Cream, but I think the Jam of Raspberries the best. You may serve this with a Desert, but if you use the Jam you must beat it well with the Cream.

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**CREAM of Quinces.** You must scald the Quinces till they are soft, pare them, mash the clear Part, and pulp it through a Sieve; to a Pound of Quinces put a Pound of fine Sugar beaten and sifted; you must also put three or four Whites of Eggs to every Pound of Quinces, and beat them well together, and then put it in Dishes.

**CHOCOLATE Cream.** Take a Pint of Cream, with a Spoonful of scraped Chocolate; boil it well together, mix with it the Yolks of two Eggs, and thicken it on the Fire; then pour it into a Chocolate Pot, holding it pretty high from the Fire.

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**SNOW Cream.** Take a Pint of Cream, with the Whites of four Eggs, fine Sugar, and a little Honey-water; whip it up in a broad Earthen Pan, and take off the Froth as it rises.

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**ORANGE Butter.** Take the Whites of five Eggs boiled hard, put to it a Pound of Butter, a little fine Sugar, with a Spoonful of Orange-flower-water, and work it through a Sieve. Almond and Potatoe Butter is made the same Way, but let them be pounded and blanched.

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**LEMON Cream.** Take the Juice of four large Lemons, Half a Pint of Water, a Pound of double-refin'd Sugar beaten fine, the Whites of seven Eggs, and the Yolk of one and a Half, beaten well; strain and set it over a gentle Fire, skim and stir it all the while, and when it is very hot, but not boiling, pour it into your Glasses, or China Cups.

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**GOOSEBERRY Fool.** Take your Gooseberries, and scald them very tender; then strain them off, bruise them very fine, and put them through a Sieve, and let them be cold; to a Pint of Gooseberries you may add a Pint of Cream. Beat the Yolks of four Eggs, set it all over the Fire, and sweeten it to your Taste. Be sure to keep it stirring till you think it will be thick enough, then put it into your Dish or Bason.

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**SNOW of the Whites of Eggs.** Break the Whites of new-laid Eggs into a large Bason; then bind a few Sprigs of a Whisk together, and with it beat them up highly till it is as white as Snow, and so thick that it will not drop from your Whisk, and then it is fit for Use.

BUTTER-



**BUTTER-MILK Curds.** Take three Pints of Butter-milk, and put it into a broad Bason; then take a Pint and a Half of new Milk, boil it in a Skillet, and put about Half a Nutmeg whole into it; and when it has relished your Milk well, take it out, and pour your Milk boiling hot upon your Butter-milk; then let it stand two or three Hours, till the Whey be clear from the Curds, and then put the Curd into a clean Linen Cloth, hanging it up till the Whey be run from it; then sweeten your Curds, and put them into a Dish with some cold Cream to it.

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**FATTED Cream.** When your Butter is churned, leave about four Quarts in the Churn, and churn it about Half an Hour by itself, till it is very thick; then set it by in a Bowl about Half a Day; then take off the Cream with a Spoon, put it into a China Dish, and sweeten it with Sugar to your Liking, stirring it all one Way with the Back of a Spoon; then take about Half a Pint of sweet Cream, and put to it; and when it is mixed all together, stir it with your Spoon till it rises into a Froth, and then it is done. It should stand Half, or a whole Day, before you eat it.

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**SACK-Butter Posset.** Take to a Quart of Cream Half a Pint of Sack, and as much Sugar as will sweeten it; then churn it in a Glass Churn till it is as thick as Butter; then pour it into a Dish, and scrape on Sugar; and if you put it into a Glass Syllabub-pot, let it stand a Day or more, and it will have Drink at the Bottom.

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**TO make Lemon Butter.** Take three Pints of Cream, set it on the Fire, and when it is ready to boil, crush the Juice of a Lemon into it; then stir it about, and hang it up in a Cloth, that the Whey may run from it; and when it is well drained, sweeten it to your Taste; and, if you think fit, bruise some Peel in the Sugar you sweeten it with, and so serve it.

ALMOND

**ALMOND Butter.** Take three Quarters of a Pound of Almonds, and lay them in cold Water all Night; blanch them the next Morning, and beat them very fine; put to them a Pint of clear Spring-water, and strain them hard, or press them in a little Press; then beat your Almonds again with some of the same Liquor, and strain them again; do so till all the Goodness of your Almonds is come into your Liquor; then set a Quart of thick Cream on the Fire, and as soon as it is warm put in your Almond-Milk, the Yolks of six Eggs well beaten, two or three Spoonfuls of Rose-water, or Orange-flower-water, and a little Salt; stir it till it rises in Curds, then drain it in a Cloth; and the next Day beat it up with six Ounces of double-refined Sugar beat and searced.

2] Or, Beat the Quantity of Almonds with only so much Water as will keep them from oiling, and strain them out; then set a Quart of thick Cream upon a quick Fire, and when it is ready to boil put in your Almonds.

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**RASPBERRY Cream.** Take a Quart of thick sweet Cream, and boil it two or three Wallops; then take it off the Fire, and strain some Juice of Raspberries into it to your Taste; stir it a good while before you put your Juice in, that it may be almost cold when you put it to it, and afterwards stir it one Way for almost a Quarter of an Hour; then sweeten it to your Taste, and when it is quite cold eat it.

Thus you may do Mulberries or raw Currants, or Plumbs, Apricots, Peaches or Cherries, stewed in a Pot or Kettle of Water till they will yield Juice. If you will, you may put some Juice of Almonds to these Creams.

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**SPANISH Pap.** Take some Cream, boil a Blade of Mace in it, and when it has boiled four or five Walms, take your Mace out, and searce in as much Flour of Rice as will make it pretty thick, stirring it all the while; then make it boil, and never cease stirring till you think it is enough; then sweeten it with Sugar to your Taste, put it into Dishes, and eat it cold. You may put in two or three Yolks of Eggs, and a little Rose-water and Saffron.

**CABBAGE**

**CABBAGE Cream.** Boil new Milk, set it to cool in several Pans, and take off the Cream that rises with a Pie-Plate; then lay the first Skin in the Middle of your Dish, wrinkled like a Cabbage-leaf, and then lay on the rest, till it comes to the Thickness of a Cabbage cut in half; scrape on Sugar between every Leaf, and on the Top strew a little Amber-Sugar.

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**CODLIN Cream.** Take the Pap of Codlins, about half a Pint, put to it a Quarter of a Pound of Sugar, and a little Rose-water; mingle the Sugar and the Codlins together very well; then take about a Quart of thick Cream, and stir it into the Codlins by little and little, two or three Spoonfuls together, till it be all well mingled in; cover it with clouted Cream, and let it stand half a Day before you eat it.

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**HODGE Cream.** Take a Quart of thick Cream, put it into a Stone Jug, and season it with Sugar; then shake it very well together for an Hour and a half, still taking off the Top as it rises thick; then lay it in a Dish, and so serve it. You may make this Cream with either Sack, Lemon, or Fruit.

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**TO make Snow.** Take some Cream, and sweeten it to your Taste; then tie a Branch of Rosemary, and two or three Birch Twigs together, and whip your Cream well with it, still taking off the Froth as it rises; do so till you have made all your Cream into Froth, and lay it high, like a Mountain; but it will look and taste better, if you lay at the Bottom of the Dish you serve it in, a little Plate of Silver made full of Holes, and those stuck with long Stalks of Borage, with the Flowers on.

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**YELLOW Lemon Cream.** Take four Lemons, pare them, and take the Juice; cut the Peel very small, and steep it in half a Pint of Rose-water, and as much Spring-water, with the Juice; let it stand all Night, then strain it,  
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and put in the Yolks of four Eggs ; mix them well together, and warm them over a slow Fire till it thickens ; then season it with Sugar to your Taste.

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**SPANISH Cream.** Take a Quart of Cream, and as much, or more new Milk ; set them together upon the Fire, and let it boil a good while, stirring it continually, lest it skin at the Top. When you think it has boiled enough, pour it into an Earthen Pan, and stir it continually one Way for two Hours very leisurely, till it cools ; then pour it into Earthen Pans, and the next Morning take off the Cream, put it into a Dish, and stir it softly all one Way till it comes to Butter ; that done, lay it high in your Dish or Plate, having before, or at the latter End of your stirring, seasoned it with Sugar, a little Orange-flower-water, and Amber, if you please.

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**PYRAMID Cream.** Take a Quart of Spring-water, and six Ounces of Hart's-horn ; put them into a Stone Jug, or Bottle, with Gum-dragon, and Gum-arabick, as much as a small Nut ; let your Bottle be big enough to hold a Pint more, then stop the Bottle, and cover it with a Cloth ; put it into a Pot of Beef that is boiling, and let it boil three Hours ; then take as much Cream as you have Jelly, and Half a Pound of-Almonds well beaten ; mingle the Cream and the Almonds together with the Jelly, and strain it ; do so three or four times, then put in two or three Pastils and Sugar to your Taste, and set it on the Fire, stirring it continually, till it be scalding hot, but let it not boil ; then pour it into Beer Glasses which are narrow at the Bottom, and when they are cold turn them out, five on a Plate, like Pyramids.

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**FRENCH Cream.** Take to every three Quarts of Milk, a Quart of Cream ; scald your Cream, and mingle it with your Milk, fresh from the Cow ; then file it into a sweet Brass Pan. You must stand upon a Table, and set your Pan on the Ground, and hold your Sile-dish as high as you can, that your Milk may stand on a high Froth ; then convey it softly to your Fire, and when it is ready to  
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boil take it off, and let it stand two Days before you eat it. It is best to take it off with a Pie-plate; and when you dish it scrape Sugar over the Top.

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**CRISP Cream.** Take a Bottle of Stroakings from the Cow, as much sweet Cream, boil them together with four Cloves, and a little Stick of Cinnamon. While it boils, put a lighted Fire in the Oven, that it may be as hot as when you draw a Batch of Bread, and boil it about half an Hour; then take out the Spice, and put your Cream into a Pan or Bason brim-full, and froth it up with as high a Froth as you can, all alike, till it be no warmer than from the Cow; then put it into your Oven all Night close stopp'd; the next Morning set it on the cold Stones uncovered for a Day and a Night, or longer, if you think fit, before you use it.

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**WHITE Lemon Cream.** Take four large Lemons, chip them very thin, shred the Chips very small, put them into a Porringer, and squeeze the Juice of the Lemons into them, and let them stand two or three Hours, or more; then put to them the Whites of eight Eggs well beaten, a Porringer of Spring-water, and a fourth Part of Rose-water; stir all well together, and strain it through a Cotton Cloth; season it pretty sweet, and add to it a little Musk, or Amber, if you please; then set it on a Chafing-dish of Coals, let it scald, but not boil, stirring it continually, till it is as thick as Cream; then take it off, and eat it when cold.

If you would have it yellow, put in one Yolk of an Egg, and, instead of chipping, grate the Lemon-peel.

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**ALMOND Cream.** Take a Quart of Cream, and boil it; have ready half a Pound of Almonds, and mingle them with your Cream; then strain it through a long Jelly-bag till all the Goodness is wrung out of your Almonds, boil it again till it is thick, season it with Amber Sugar, and eat it cold.

*L*ORD Carlisle's *Amber Poffet*. Take three Pints of Cream to ten Eggs, take away five of the Whites, beat them very well, and when your Cream boils put in as much Sugar as will season it; let it dissolve, then take it off the Fire, and take out some of your Cream, hot as it is, and beat with your Eggs; then stir them together all the while they are upon the Fire, and when they grow thick take them off a little. While this is doing, you must have a quarter of a Pint of Sack on the Fire, with a little Amber Sugar, which must be very hot; then pour in your Cream, stirring it as you pour it, and cover it with a hot Dish for a little while; then take it off the Fire, and strew on Amber Sugar.

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*B*UTTERED *Oranges*. Take eight Eggs, and the Whites of four; beat them well together, squeeze into them the Juice of seven good Oranges, and three or four Spoonfuls of Rose-water, and let them run through a Hair-Sieve into a Silver Bason; then put to it Half a Pound of Sugar beaten, set it over a gentle Fire, and when it begins to thicken, put in a Bit of Butter, about the Bigness of a large Nutmeg, and when it is somewhat thicker pour it into a broad flat China Dish, and eat it cold. It will not keep well above two Days, but it is very wholesome and pleasant to the Taste.

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*A Cold Poffet*. Take a Quart of Cream, and a Pint of white Wine, with the Juice of half a Lemon, and the Peel chipped into it; sweeten both your Cream and Wine, and put your Wine into a Glass; then let one stand as high as he can, and pour the Cream to the Wine, another stirring it all the while, that it may be well mingled; then take off all your Froth, and let it stand twenty-four Hours; if the Weather be cold, in lukewarm Water; if hot, in cold Water.

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*To make an excellent cold Poffet*. Take nine Spoonfuls of white Wine, two of Verjuice, two of Orange-flower Water, six of fair Water, the Juice of two Lemons, and as  
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much Sugar as will make it very sweet; then pour into it one Quart of Cream from some high Place, and let it stand at least two Hours before you eat it.

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**L***ADY* Huncks's Spanish Cream. Scald your Milk from the Cow, and set it in Earthen Pans; take off your Cream without Milk, and churn it in a Glass Churn, or beat it with a Spoon till it comes near to Butter; then lay it in a Dish, and scrape on Sugar.

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**T***O* make plain raw Cream thicker than usual. First scald the Bowl you intend to file your Milk into from the Cow, then wipe it clean, and file your Milk into it; then put a very little into it between your Thumb and Finger, stir it well together, and so let it stand till next Morning; then take off your Cream with as little Milk as you can, and it will be extremely thick, and as sweet as you can desire. The Bowl, or Pan, must be just popped into scalding Water, and then taken out again. The best Way is to milk the Cow into your Bowl through a Hair Sieve.

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**T***O* make a Jam of Raspberries. To a Quart of Raspberries, and a Pint of Currant Juice, you must have a Pound and a half of Sugar; bruise your Raspberries well in a Pan, put it over a Charcoal Fire, and let it boil enough; then put it into your Pots.

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**T***O* make a Jam of Cherries. You must first of all stalk and stone your Cherries, then bruise them in a Pan with Currants, and add Sugar according to your Quantity, and boil it till you think it is enough; then put it into your Pots, and put Paper over them.

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**T***O* make Gooseberry Jam. Gather your Gooseberries full ripe, of the green Sort, top and tail them, and weigh them; put a Pound of Fruit to three quarters of a Pound of double-refined Sugar, and half a Pint of Water; boil your Water and Sugar together, skim it, and put in your Gooseberries, and boil them till they are clear and tender; then break them, and put them into your Pots.

*LADY*

*LADY Huncks's fresh Cheefe.* Take a Quart of Cream, and the Whites of five Eggs; beat and stir them into your Cream, set them on the Fire till they begin to curdle, put in a little Glass full of white Wine, and set it over the Fire again till it be all Curds and Whey; then put it into a Curd-Sieve, and let the Whey pass from it; beat the Curd with Rose-water and Sugar, and mingle it with some Almonds finely beaten, and Amber Sugar, and put it into your fresh Cheefe-Pans; then boil another Quart of Cream, and when it is cold season it with Rose-water and Sugar, stirring it a while; then turn out your Cheeses into a Dish, pour your Cream about them, and scrape on Sugar.

*MRS. Skynner's fresh Cheefe.* Take a Pint of Milk, and a Pint of Cream; boil it and skim it, with a Nutmeg quartered in it; when it boils up again, put in the Yolks of three or four Eggs well beaten, one White, and the Juice of two Lemons; stir it once about to mix it; keep it hot upon the Fire, but not to boil; and when it is all curdled drain your Whey from them through a Cloth; then put a Spoonful of cold Cream to it, and mix the Curd and that well together with Sugar to your Taste; put it in your Pan, and when it is thorough cold turn it upon your Dish, and eat it with cold Cream and Sugar.

*To stew Golden Pippins.* Pare your Pippins, scoop out the Cores, and throw them into the Water to preserve their Colour; to a Pound of Pippins thus prepared take half a Pound of double-refined Sugar, and a Pint of Water; boil them, and strain the Syrup before you put the Pippins in; when they are in, let them boil a little to make them clear, and when they rise put in a little Lemon-peel, and the Juice of a Lemon to your Taste.

*To make Cheefe.* Take new Milk, warm it a little, sweeten it to your Taste, with as much Rose-water, or Orange-flower-water, as you please; then put a little Runnet to it, and when the Curd is come take it up tenderly (so as not to break it) with a Skimming-dish, and put it into Rush Baskets, made purposely for it, in which let it drain near



a quarter of an Hour; then serve them up with Cream, or their own Whey, as you please. The Baskets must be first dipped in Water, to prevent the Curd from sticking to them.

**FRESH Cheese.** Take wild Curds, made of new Milk, and drain them in a Canvas Strainer; then take Almonds blanched in cold Water, beat them grossly with two or three Spoonfuls of Cream, and a Spoonful of Rose-water; mingle the Curds and Almonds together, with some Sugar finely beaten, Rose-water, and a little Mace, either beaten, or steeped in the Rose-water; put this into a fresh Cheese-pan a while, then turn it out, put some sweet Cream to it, and scrape on Sugar.

**CREAM Cheese.** Take two Quarts of Stroakings, and two Quarts of Cream boiled; (having a care of Smoke) then put it into your Stroakings, and cool it a little with a clean Dish; then take a Spoonful of Runnet, the older the better, so it be sweet, and when it is well come take a large Strainer, and lay it in a great Cheese-Fat, fit for a Winter Cheese; then take up the Curd gently with a Skimming-dish, put it into the Strainer, and lay a Cheese-board upon it, and upon that a Weight of two Pounds. Let it stand and drain two or three Hours, till the Whey be well drained from it; then take a Cheese-cloth, and lay it in a Fat about the Thickness of two Fingers, into which put your Curd, and let there never be above six Pounds Weight upon it; turn it three or four times, before Night, into fresh Cloths; and early the next Morning salt it with fine dry white Salt, and once in two Hours, till Noon, into dry Cloths; then take it out, and the next Morning lay thick and close upon it the Leaves of the largest Nettles pulled from the Stalks, shifting it every Morning into fresh; and if at the first pulling them off the Cheese be moist, clap it gently with a clean Cloth, and presently put on fresh Nettles. In a Fortnight it will be ready to eat, or sooner, if the Weather be hot.

I used to take two Handfuls of the Flowers of Marigolds, stamp and strain them, put the Juice into the Milk with  
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the Runnet, and stir them together. This Cheese may be made in Winter.

**SLIPCOAT Cheese.** Take seven Pints of new Milk, and a Quart of Cream; warm your Cream so as to make all the Milk Blood-warm when it is put together; then put as much Runnet to it as will serve to turn it. When it is come, do not break it as for other Cheeses, but take it up as whole as you can with a Skimming-dish, and lay it upon your Cheese-fat, which must have a Cheese-cloth in it, as whole as you can, and as it drains put in more, without otherwise touching it till all is in; then cast over the other half of the Cloth, put on the Sinker, and lay a Pound Weight on it, for that is enough; and when it is fit to turn, turn it into a wet Cloth, and at the last Turning salt it; when it is ready to take out, lay it in Dog-grass, and as that withers shift it into fresh, till it is ripe for eating.



*Directions for Candying, Drying, and Preserving divers Sorts of Fruits, &c.*

**TO Preserve Plumbs.** Take white Holland Plumbs, full-grown, but not quite ripe, put them into cold Spring-water, boil them over a gentle Fire, and when they will peel take off their Skins, put the Plumbs into cold Water again, and put them over a gentle Fire till they are soft; to every Pound of Plumbs put a Pound and a half of good Sugar, with a little Water, and make it into a thick Syrup; then put your Plumbs in, and when it is cold cover them close.

**TO Candy Angelica.** Take the great Leaf-stalks of Angelica, cut them in Lengths, and boil it till it is tender in Pump-water, with a very little Butter, keeping it close covered; then take it off the Fire, peel off the Strings from it, and dry it in a Cloth, and to every Pound of Angelica put a Pound of Sugar well sifted; then put your Angelica in a glazed Pan, and strew the Sugar over it, and let it stand forty-eight Hours; then boil it till it is clear, drain it, add more Sugar to the Syrup, boil it to a Height, and  
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put in the Angelica for a few Minutes, take it out of the Sugar, lay it on Glass Plates, and dry it in an Oven.

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*TO Candy Fruit.* You must first preserve your Fruit, then dip them into warm Water to take off the Syrup, and sift on them some fine Sugar till they are white, then set them on a Sieve in a very gentle Oven, taking them out to turn three times; let them not be cold till they are dry, and they will look very clear.

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*TO prepare Fruit to candy at any Time.* Take Orange or Lemon-peels, rub them with Salt, and cut them in small Pieces; steep them in Water forty-eight Hours, then put them in fresh Water, and boil them till they are tender, shifting the Water three times; have then your Syrup ready made, and a Pound of Sugar to a Pint of Water boiled together; then boil your Peels in it till they are clear, and set it by for Use, letting it first cool.

Apricots, Peaches, Plumbs, and such like, may be preserved for future Use by boiling them only in the Syrup till they are a little tender, and when they are cool set them by in Gallipots, boiling the Syrup a-fresh three times, once a Week, and it will keep good for Use twelve Months.

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*RED Quince Marmalade.* Take your Quinces, pare, core, and quarter them, and put them in Pump-water for half an Hour; then take your Quinces out of the Water and weigh them, and to a Pound of Quinces allow a Pound of double-refined Sugar. You must put your Sugar in a Pan, with about three Spoonfuls of Water, and let it melt, then put your Quinces in, and keep them stirring over a gentle Fire, till they turn of a brownish Colour; then colour it with the Liquor of Sloes, which is made as follows: Take a Pint of Sloes, put them in a Stew-pan over the Fire, with a little Water, boil them up, and take three or four Spoonfuls of that Liquor, and put to your Quinces, it will make it of a very fine Colour. When it is of a good Red, and tender, take it off, and put it in Gallipots, and when it is cold paper it; but your inside Paper must be dipped in Brandy, and that will keep it a great while.

*To make Marmalade.* To two Pounds of Quinces, put three Quarters of a Pound of Sugar, and a Pint of Spring-water; then put them over the Fire, and boil them till they are tender; then take them up and bruise them; then put them into the Liquor, let it boil three quarters of an Hour, and then put it into your Pots.

*To make White Marmalade.* Put the same Quantity of Water and Sugar as before-mentioned, only let your Quinces boil tender before you put in your Sugar; and when you bruise them put in your Sugar, and let it boil till it is enough.

*To Dry Apricots.* Take two Pounds of Apricots, pare and stone them, and put them in cold Water for half an Hour; then put them in a Skillet of hot Water, and scald them till they are tender; then drain them from the Water, and put them in a Silver Pan. You must have ready two Pounds of double-refined Sugar boiled, and pour your Sugar over the Apricots, cover them close, and let them stand till the next Day; then set them over a gentle Fire, and let them be hot, turning them often. You must do them so twice in twenty-four Hours, till they are candied; then take them out, and put them into your Stove to dry, and when they are cold put them in Boxes between Paper.

*Note,* You must gather your Apricots before they are too ripe.

2] Or, When Apricots are ripe, take the fairest and palest, lay them in half their Weight of dry Sugar, and let them stand till the Sugar is dissolved; then set them on the Fire, and gently boil them till they look clear, and the Syrup thick; then take them off, and let them stand in your Pan three Days, turning them once a Day over the Fire. Be sure keep them well skimmed, wet them with Sugar, and keep them in a Stove.

*To Preserve ripe Apricots.* Gather your Apricots of a fine Colour, but not too ripe, then weigh them, and to every Pound of Apricots put a Pound of double-refined Sugar, beat and sifted, then stone your Apricots and pare them;

as



as you pare them put them into the Pan you do them in, with Sugar strewed over and under them, but let them not touch one another, but put Sugar between them; cover them up, and let them lie till the next Day, then stir them gently till the Sugar is melted; then put them on a quick Fire, and let them boil half an Hour, skimming them exceeding well all the while; then take it off, and cover it till it is quite cold; then boil it again, skimming it very well, till they are enough, and put them in Pots or Glasses.

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*TO Preserve the great White Plumb.* To a Pound of Plumbs put three quarters of a Pound of double-refined Sugar in Lumps; dip your Sugar in Water, and boil and skim it very well; slit your Plumbs down the Seam, and put them into the Syrup with the Slit downward; let them stew over the Fire a quarter of an Hour, skim them very well, and take them off, and when cold turn them, and cover them up, and turn them in the Syrup two or three times every Day, for five or six Days together; then put them in Pots.

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*TO preserve Cherries.* Gather your Cherries of a bright Red, not too ripe; weigh them, and to every Pound of Cherries put three quarters of a Pound of double-refined Sugar beat very fine; stone your Cherries, and strew some Sugar over them as you stone them, to keep their Colour; take the rest of your Sugar, and near half a Pint of Water, and boil and skim it; then put in three Spoonfuls of the Juice of Currants that have been infused in Water, give it another Boil, and skim it; then put in your Cherries, boil them till they are tender, pour them into a China Bason, cover them with Paper, and set them by for twenty-four Hours; then put them into your Preserving-pan, and boil them till they look clear, put them into your Glasses clean from the Syrup, and put the Syrup on them, strained through a Piece of Muslin.

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*TO dry Cherries.* Take three Pounds of Cherries, and stone them; take a Pound of Sugar, and clarify it; then put the Cherries into the Syrup, and let them boil; then

then set them by a Day, and boil them again the next Day; then set them by three Days, and boil them again; when they are cold flat them with your Finger, and lay them on Sieves to dry in the Oven.

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*TO Candy Orange Flowers.* Take Orange Flowers stiff and fresh gathered, boil them in a Preserving-pan in a great Quantity of Spring-water, and when they are tender take them up, drain them through a Sieve, and dry them very well between Napkins; take the Weight in double-refined Sugar, and to a Pound of Sugar half a Pint of Water; boil it till it will stand in a thick Drop, and when it is almost cold put it to your Flowers in a China Bason; shake them well together, and set them in a Stove, or in the Sun, and when they begin to candy, take them out and lay them on Glasses to dry; sift Sugar over them, and turn them every Day till they are crisp.

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*APRICOT Chips.* Take three quarters of a Pound of Sugar, boil it Candy Height, then let it cool a little, and take Apricots pared and sliced pretty thick; put them in, and let them stand a quarter of an Hour; then set them over the Fire, and let them scald till they are clear, shaking them often gently, but let it not boil; then take them out of the Syrup, and strew a little Sugar on a Pie-plate, and lay them on, strewing Sugar upon them; so set them in a slow Oven to dry.

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*TO Preserve Artichokes to boil all Winter.* Throw your Artichokes into Salt and Water for twelve Hours, then make some Water boil, and put in your Artichokes, and let them boil till you can just draw off the Leaves from the Bottom; then cut off the Bottoms very smooth and clean, and put them into a Pot with Pepper, Salt, Cloves, Mace, two Bay-leaves, and as much Vinegar as will cover them; then pour as much melted Butter over all as will cover them an Inch thick; tie it down close, and keep it for Use; and when you use them put them in boiling Water, with a Piece of Butter in the Water to plump them.

**T**O *Preserve Damsons.* Put your Damsons in a Pot; to two Quarts put a Pound of fine Sugar, and bake them in a slow Oven two Hours; then set them in a cool Place a Week, and pour over them as much rendered Beef Suet as will be an Inch thick; it must be put on hot every time you take any out, and they will keep all the Year.

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**T**O *prepare Quinces to bake.* Pare and quarter your Quinces, take out the Cores as you do when you boil them, and to a Pound of Quinces take a Pint of Water, and three quarters of a Pound of Sugar; but if it will not cover them, you may add some more; then send them to be baked, but the Oven must not be too hot. Put the Parings on the Top.

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**T**O *Preserve Red or White Currants.* You must cut off the black Bud, and take out the Stones; then put on them double-refined Sugar beaten to Powder, take six Golden Pippins boiled in half a Pint of Water, over a gentle Fire, till all the Goodness is boiled out; then strain the Water through a Cloth, put Sugar to it, and boil it to a good Jelly; then put the Currants to it, and let them boil till they are tender; when almost cold put them in Glasses, and paper them up in two Days.

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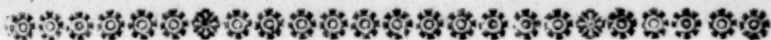
**T**O *keep Gooseberries.* Gather them when dry, full grown, and not ripe; pick them one by one, put them into Glass Bottles that are very clean and dry, and cork them close with new Corks; then put a Kettle of Water on the Fire, and put in the Bottles with Care; wet not the Corks, but let the Water come up to the Necks; make a gentle Fire till they are a little coddled and turned white; do not take them up till cold, then pitch the Corks all over, or wax them close and thick; then set them in a cool dry Cellar.

N. B. You may keep Damsons, or Bullace, the same Way.

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**T**O *preserve French-Beans.* Take a Peck of French-Beans, break each in the middle; put them in a Pot, and cover them with two Pounds of beaten Salt; ram them well together,

gether, and when the Brine arises put them in a narrow-mouthed Jar; lay somewhat on them, with a Weight to keep them down close, and tie them down, that no Air comes at them. The Night before you use them, lay them in Water.



*Directions for Pickling various Sorts of Fruits, &c. after the most elegant Manner.*

**T**O Pickle Walnuts. Make a Pickle of Salt and Water, strong enough to bear an Egg, boil and scum it well, and pour it over your Walnuts; and let them stand twelve Days, changing the Pickle at the End of six Days; then pour them into a Cullander, and dry them with a coarse Cloth, and get the best white Wine Vinegar, with Cloves, Mace, Nutmeg, Jamaica Pepper-corns, and sliced Ginger, boil up these, and pour it scalding hot upon your Walnuts. You may also add some Shalot, and a Clove or two of Garlick, to a Hundred of Walnuts. You must put in a Pint of brown Mustard-feed; and when they are cold put them into a Jar, and stop them close.

2] Or, Take your Walnuts when a Pin will pass through them, put them in a Pot, and cover them with Vinegar; change them once a Week, for three Weeks; then take some of the best Vinegar, an Ounce of Mace, half an Ounce of Nutmeg sliced, an Ounce and a half of Ginger sliced, and an Ounce and a half of Long Pepper bruised; give this Pickle a Boil or two over the Fire, pour it boiling hot over your Nuts, and cover them close; and in four Days boil your Liquor again, and pour it over your Nuts as before; this you must do three times, and they will keep good three Years.--- This is much better than laying your Nuts in Salt and Water.

3] Or, Scald them till the outward Skin will peel off, and put them into Salt and Water for nine or ten Days, then wipe them from the Brine, and pour on them the same Pickle as the Melons, boiling hot; and when it is cold put Mustard over it.



**T**O *Pickle White Walnuts.* Take a large Vessel, well glazed, fill it with the best Nuts, and then fill it up with the best Rape Vinegar; lay on the Top to cover the Nuts, and keep them under the Vinegar with a Piece of coarse Cloth; let them lie so three Weeks, then pour the Vinegar off the Nuts, and fill the Vessel again with Rape Vinegar, and cover them as before, and let them lie three Weeks longer; then pour off the Vinegar, and boil up as much white Wine Vinegar as will cover them, and just as it boils put into it Ginger, Cloves, Mace, and Pepper, of each a large Quantity; with half an Ounce of bruised Fennel-seed, a little Salt, (Garlick as you like) and a good deal of Mustard-seed bruised; then lay your Nuts into the Pots with a Wooden Spoon, that they may not touch your Fingers, and pour your Pickle cold upon the Nuts; then lay at the Top your Spice and other Ingredients; cover them with Vine-leaves, which will keep them under the Pickle; then cover them close, tie them up with Leather, and keep them for Use; always remembering that your Pickle should cover them.

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**W**ALNUT *Ketchup.* Take green Walnuts, and pound them to a Paste; then put to every Hundred two Quarts of Vinegar, with a Handful of Salt; put it all together in an Earthen Pan, keeping it stirring for eight Days; then squeeze the Liquor through a coarse Cloth, and put it into a well-tinn'd Sauce-pan, and when it begins to boil skim it as long as any Scum rises, and add to it some Cloves, Mace, sliced Ginger, sliced Nutmeg, *Jamaica* Pepper-corns, sliced Horse-radish, with a few Shalots, and a little Garlick; let this have one Boil up, pour it into an Earthen Pan, and after it is cold bottle it up, dividing the Ingredients equally into each Bottle.

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**T**O *Pickle Cucumbers.* Let your Cucumbers be small, fresh gathered, and free from Spots; then make a Pickle of Salt and Water, strong enough to bear an Egg; boil the Pickle and skim it well, and then pour it upon your Cucumbers, and stive them down for twenty-four Hours; then strain them out into a Cullander, and dry them well with a Cloth, and take the best white Wine Vinegar, with Cloves,  
sliced

Sliced Mace, Nutmeg, White Pepper-corns, Long Pepper, and Races of Ginger; boil them up together, and then clap the Cucumbers in with a few Vine-leaves and a little Salt, and as soon as they begin to turn Colour put them into Jars, stive them down close, and when they are cold put on your Bladders and Leather.

2] Or, Make your Pickle strong enough to bear an Egg, and pour it boiling hot upon your Cucumbers; let it stand eight Hours, and take them out while warm, and lay them on a Cloth to dry; afterwards put them into a Pot, and boil the Vinegar with your Spice, and pour it boiling hot upon them, and keep them close stopped by the Fire for three Days, and then they will be fit for Use. You must put some Bay-salt with the other Salt in the Pickle. A Quarter of a Pound of Bay-salt is enough for a Hundred.

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*To Pickle large whole Cucumbers.* To every Dozen of Cucumbers take half a Pound of Bay-salt, and three Quarts of Spring-water; boil the Salt and Water till it is strong enough to bear an Egg, let it stand till cold, and pour it from the Settlings; then put in the great Cucumbers, and let them stand so two or three Days; then take them out, and boil the Liquor again, and, if it be not strong enough to bear an Egg, put to it some more Salt, strain it, and put it in hot; then make a Pickle of Vinegar and Spice, and when they are dried from the Brine put the Pickle to them hot, and stop them close.

2] Or, Dip them in Water, and rub them very well; then put them into strong Brine for seven Days, shifting them every other Day; then boil as much of the best Vinegar as will cover them; put in, whilst boiling, Nutmegs, Mace, and a large Quantity of Black Pepper; as to the rest of the Spice, as much as will season it to your Taste; add to it a few Cloves of Garlick, a good deal of Mustard-seed, and a little Ginger slit. The Pickle must be put to them hot, often boiled up, and put to them till they be crisp and green.

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*To make Mango of large Cucumbers.* You must scrape out the Seeds and Cores, and put into them Whole Pepper and Spice, and a Clove of Garlick; tie them close, and put

them into Salt and Water twenty Hours; wipe them dry, and boil as much Vinegar as will cover them, but the Vinegar must be with Spice, and poured on scalding hot.

2] Or, Take large Cucumbers, as green as possible, scoop out the Seeds, and save the Slice which you cut from the Side, to match each Cucumber again; then take two Cloves of Garlick, or a Shalot, and put them into each of the Cucumbers, with some Long Pepper, some Mustard-seeds whole, a Blade of Mace, a little Ginger, and a few Cloves; then put on the Slices in their Places, tie them up, and lay them in a glazed Pot; then take such a Quantity of white Wine Vinegar as will cover them more than two Inches, and boil it a very little; then pour it hot over your Cucumbers, and cover your Pot close, keeping it near the Fire till the next Day; then boil your Pickle a-fresh, pouring it on hot as before, and closing your Pot presently; let it stand till the Day following, and boil your Pickle the third time with a little Bit of Alum in it, which will give them a fine green Colour; so keep them close covered for Use.

3] Or, Take large and green Cucumbers, cut them in half, take out the Seeds, and fill them with Mustard-seed; then lay them in Salt and Water for nine Days, shifting them every Morning with fresh Liquor. To two Dozen of Cucumbers put a Gallon of white Wine Vinegar, an Ounce of *Jamaica* Pepper, a Pennyworth of Long Pepper, two Pennyworth of Dill-seed, and into every Cucumber half a Clove of Garlick, and an Ounce of rased Ginger; then take the Vinegar and these Ingredients, boil them well, and pour them over your Cucumbers; then stop them close up, and for four Mornings together scald your Liquor, and pour it over them again.

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**T**O *Pickle Gerkins.* Take the hard, small, rough Gerkins, that are smooth at one End, wipe them clean, and put them into a Brine, strong enough to bear an Egg, two or three Days; then take the small Pickle, (as the Melons) and put some Dill-seeds at the Bottom of the Pot, and pour the Pickle to them boiling hot; then stop them down close two or three Days, green them in a Bell-metal Pot, and cover them close, as before.

*To stew Cucumbers.* Take about a Dozen of large Cucumbers, and slice them; then take three Onions, and cut them very small; put these in a Sauce-pan over the Fire to stew, with a little Salt; stir them often, till they are tender, and then dry them in a Cullander as dry as possible; flour them, and put some Pepper to them; then fry them in Butter till they are brown, and put to them a Glass of Claret; and when this is mixed with them, serve them under roast Mutton, or Lamb, or else serve them on a Plate upon fried Sippets.

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*A Regalia of Cucumbers.* Take twelve Cucumbers, slice them thin, put them into a coarse Cloth, beat and squeeze them very dry, and flour and fry them brown; then put to them Claret Gravy, savoury Spice, a Bit of Butter rolled up in Flour, and toss it up thick. They are Sauce for Mutton or Lamb.

The sweet Spice is Cloves, Mace, Nutmeg, Sugar, Salt, and Cinnamon.

The savoury Spice is Pepper, Salt, Cloves, Mace, and Nutmeg.

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*To Pickle Mushrooms.* Take your Mushrooms, and peel them; then take them out of the Water, dry them, and put them into a Sauce-pan; then put to them a good deal of Salt, some Blades of Mace, and Nutmeg quartered; let them boil in their own Liquor four or five Minutes over a quick Fire, drain them from their Liquor, and let them stand till they are cold; then take all the Spice that was used in the boiling them, as much white Wine, and white Wine Vinegar, as will cover them, and a little Salt; then give them a Boil or two, and put them in your Pot; when they are cold, put two Spoonfuls of Oil on the Top to keep them. You must change the Liquor once in six Weeks.

2] Or, Cut off the Stalks, peel the Buttons, and throw them into Water; then let them have one Boil up in Salt and Water, strain them through a coarse Sieve, and let them stand till they are cold; then take Vinegar, some Salt, Mace, Nutmeg sliced, and a little Ginger sliced; boil all these together, let it stand till it is cold, then put your Mushrooms into it, and bottle them up close.



**T**O make *Mushroom Ketchup*. Break off the dirty Ends, put Salt to them, and let them stand twenty-four Hours, then boil them (after you have broken them to Pieces) and strain them off through a coarse Sieve, and squeeze the gross Part in a coarse Cloth; then boil it up, and scum it very well; and to two Quarts of Ketchup put an Ounce of *Jamaica* Pepper-corns, let them have one Boil, and then stand to cool.

**T**O Pickle *Mushrooms, or large Cucumbers*. Take a Sliver out of the Side of each Cucumber, and take out the Pulp clean, fill it with scraped Horse-radish, sliced Ginger, Garlic, Nutmeg, whole Pepper, and large Mace; put in the Sliver again, and tie them with a Thread; then take for the Pickle the best white Wine Vinegar, a Handful of Salt, a quartered Nutmeg, whole Pepper, Cloves, Mace, and two or three Races of Ginger boiled together and skimmed; then pour it to the Cucumbers boiling hot, and stop them down close two Days. When you intend to green them, set them over the Fire in a Bell-metal Pot in their Pickle, till they are scalding hot, and green; then put them into Earthen Pots, stop them down close, and when they are cold cover them with a wet Bladder. Thus cover other Pickles.

**T**O Pickle *Onions*. Take your small Onions, lay them in Salt and Water a Day, and shift them in that time once; then dry them in a Cloth, and take some white Wine Vinegar, Cloves, Mace, and a little Pepper; boil this Pickle, and pour over them, and when it is cold cover them close.

2] Or, Take your small white Onions, lay them in Water and Salt, and put to them a cold Pickle of Vinegar and Spice.

**T**O Pickle *French Beans*. Put them a Month in Brine, strong enough to bear an Egg; then drain them from the Brine, and have a Pickle as for Melons; pour it to them boiling hot, green them the same Way, and stop it close.

2] Or,

2] Or, Gather them before they have Strings, and put them in a very strong Brine of Water and Salt for nine Days; then drain them from the Brine, and put boiling hot Vinegar to them, and stop them close twenty-four Hours; do so four or five Days following, and they will turn green; then put to a Peck of Beans, Half an Ounce of Cloves and Mace, as much Pepper, a Handful of Dill and Fennel, and two or three Bay-leaves. You may do Broom-buds and Purslane-stalks the same Way, only let them lie twenty-four Hours, and no longer; if they do not green, you may set them on the Fire in the Pickle, and let them stand close covered, and just warm them; for if they boil they are spoiled.

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*TO Pickle small Onions.* Peel your Onions, and throw them into Water; then put them into a well tinned Sauce-pan with Salt and Water, and just let them simmer, then strain them off, and let them stand till they are cold and well drained; then make a Pickle of white Wine Vinegar, the palest you can get, with Mace, sliced Nutmeg, sliced Ginger, white Pepper-corns, and Salt to your Taste; give it one Boil up, let it stand till it is quite cold, and add to it about two Spoonfuls of the best pale Flour of Mustard; and after you have put your Onions into Jars, pour your Pickle upon them.

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*TO Pickle Beet-roots and Turnips.* Boil your Beet-roots in Water and Salt, a Pint of Vinegar, and a little Cochineal; when they are half boiled put in the Turnips, being pared, and when they are boiled take them off, and keep them in this Pickle.

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*TO Pickle Cabbage.* Take a large fine Cabbage, and cut it small; season some Vinegar with what Spice you think fit, then pour it on scalding hot two or three times.

Turnips are pickled the same Way, only cut them like Dice.

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*TO Pickle Flowers.* Pickle them in half white Wine and half Vinegar and Sugar, and when cold put them up.

**T**O *Pickle Red Cabbage.* Cut off the Stalks and outside Leaves, and shred it into thin Slices; make a Pickle of Salt, Vinegar, Cloves, Mace, Ginger, and sliced Nutmeg, and then boil it; and when it is cold pour it over the Cabbage, and it will be fit for Use in twelve Hours.

*N. B.* White Cabbage may be done in the same Pickle, but then it must be poured on scalding hot two or three times.

You must be careful to observe that your Brass Pans for green Pickles be exceeding bright and clean; and those for white Pickles must likewise be very well tinned and clean, otherwise your Pickles will have no Colour. You must use the very best and strongest white Wine Vinegar; you must likewise be very exact in watching when your Pickles begin to boil and change Colour, that you may snatch them off the Fire immediately, otherwise they will lose their Colour, and grow soft in keeping.

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**T**O *Pickle Barberries.* Pickle your Barberries, being fine in Bunches, only in Water and Salt, strong enough to bear an Egg.

2] Or, Make Salt and Water strong enough to bear an Egg, boil it, and cover them; if designed for Sauce, boil Vinegar seasoned with Spice, and a little Alum, enough to cover them.

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**T**O *Pickle Quinces.* Core your fine Quinces, cut two or three of the worst of them to Pieces, and boil them with the Cores in Water, Salt, and stale strong Beer; then core them well, and strain them; then put to this Pickle your fine Quinces, and scald them; then take them off, and keep them in this Pickle.

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**T**O *Green Apricots.* Take green Apricots about the Middle of June, or when the Stone is hard; put them on the Fire in cold Water three or four Hours, cover them close, but first take their Weight in double-refined Sugar, and pare them nicely; dip your Lumps of Sugar in Water, and boil the Sugar and Water very well; then put in your Apricots, and let them boil till they begin to open; then take out the Stone, close it up again, put them into your Syrup, and

and let them boil till they are enough, skimming them all the while; then put them in Pots.

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*To Pickle Melons.* Take green Melons, as many as you please, and make a Brine strong enough to bear an Egg; then pour it boiling hot on the Melons, keeping them down under the Brine; let them stand five or six Days; then take them out, slit them down on one Side, take out all the Seeds, scrape them well in the Inside, and wash them clean with cold Water; then take a Clove of Garlick, a little Ginger and Nutmeg sliced, and a little whole Pepper; put all these proportionably into the Melons, filling them up with whole Mustard-seed; then lay them in an Earthen Pot with the Slit upwards, and take one Part of Mustard and two Parts of Vinegar, enough to cover them, pouring it upon them scalding hot, and keep them close stopp'd.

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*To make a Mango of young Melons.* Take young green Melons, cut a Piece out of the Side, and scoop out all the Pulp; then make a Pickle of Salt and Water as before, and pour it upon them hot, and let them lie forty-eight Hours; then take them out of the Pickle, and dry them well with a coarse Cloth; then take Mustard-seed, Cloves, Mace, Ginger, Long Pepper, sliced Horse-radish, a Clove of Garlick and Shalot, and fill up the Hollow of the Melons; then put in the Piece you took out, and tie them up tight; then put them into a Brass Kettle, with Vinegar and Salt to your Taste, and a few Vine-leaves; put them over a slow Fire, and when you perceive they begin to boil and change Colour, put them into your Jars, and cover them down close.

*N. B.* Cucumbers must be done in a Brass Kettle; and *French Beans* are done in the same Manner.

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*To make a Mango of Codlins.* You must scoop out the Cores, and fill them with Ginger, Mustard, and Allspice; tie them close, and pour as much of the best Vinegar, scalding hot, as will cover them; then tie a Cloth over them, and slice some Nutmeg and Ginger, Cloves and Mace, and put them into a Pot, with as much Vinegar as will



will cover them, and boil up your Vinegar often, that they may be green; keep them close tied down, and they will keep a great while.

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**T**O *Coddle Codlins.* Put your fair Codlins into a Brass Pan with Water, over a Charcoal Fire, till they are scalding hot; keep them close covered, and when they will skin, skin them, and put them in again, with a little Vinegar, and let them lie till they are green.

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**T**O *Pickle Samphire.* Pick it, and lay it in a strong Brine of Water and Salt cold; let it lie twenty-four Hours, then set it on a quick Fire, and make it boil once; then take it up quick, and pour it to the Samphire; let it stand twenty-four Hours, then set it again on a quick Fire, and make it just boil; then take it off quick, and let it stand till cold; then unstop it, and take it up to drain; lay it into a Pot, and let the Pickle settle, and cover it with the Clear of it; let it stand in a cool dry Place, and if the Pickle mothers, boil it once a Month; let it stand till cold, and then put the Samphire to it.

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**T**O *Pickle Peaches.* Take your Peaches when they are at their full Growth, just before they turn to be ripe, and be sure they are not bruised; then take as much Spring-water as will cover them, and made salt enough to bear an Egg, with an equal Quantity of Bay and Common Salt; then put in your Peaches, and lay a thin Board over them to keep them under the Water, but do not bruise them. Let them lie three Days, and then take them out, and wipe them one by one with a fine soft Cloth, and lay them in your Glass or Jar; then take as much white Wine Vinegar as will fill it; to every Gallon put a Pint of the best well made Mustard, two or three Heads of Garlick, a good deal of Ginger sliced, Half an Ounce of Cloves, Mace, and Nutmeg. Mix your Pickle well together, and pour over your Peaches. Tie them down very close with a Bladder and Leather, and they will be fit to eat in two Months. You may, with a fine Penknife, cut them across, take out the Stones, fill them with made Mustard, Garlick, Horse-radish, and Ginger. Tie them together.

*T<sup>O</sup> Pickle White Plumbs.* Take the large White Plumbs, and if they have Stalks let them remain on; and then serve them as you do the Peaches.

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*T<sup>O</sup> Pickle Nectarines and Apricots.* They are done the same as the Peaches. All these strong Pickles will waste with keeping, therefore you must fill them up with cold Vinegar.

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*PICKLES, the Indian Way.* Take Fruit, or Greens, and strew them with fine Salt, that they may be well salted, and every Day shake them well; then drain the Water from them, and do this for three Days, throwing an Handful of Salt upon them each Day after draining; then lay them separate in the Sun till they are quite dry; then put some of the best Vinegar to them, some Mace, Cloves, and Pepper; and beat Mustard-seed, Turmerick ground, and Mace, with Vinegar, into a Pulp, which must be mixed with the other Ingredients, some Cloves of Garlick skinned, and Long Pepper. As to the Ingredients, you must govern yourself according to the Quantity of Fruit you use.

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*T<sup>O</sup> Pickle Nasturtium Buds.* Gather the little Knobs quickly after the Blossoms are off; put them in cold Water and Salt for three or four Days, shifting them once a Day; then make a Pickle (but do not boil it at all) of some white Wine, some white Wine Vinegar, Shalot, Horse-radish, Pepper, Salt, Cloves, and Mace whole, and Nutmeg quartered; then put in your Buds, and stop them close. They are to be eaten as Capers.

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*T<sup>O</sup> Pickle Asparagus.* Gather your Asparagus, and lay them in an Earthen Pot; make a Brine of Water and Salt strong enough to bear an Egg, pour it hot on them, and keep it close covered. When you use them hot, lay them in cold Water two Hours, then boil and butter them for Table. If you use them as a Pickle, boil them and lay them in Vinegar.

**T**O *Pickle Oranges and Lemons.* Take such as are free from Spots, boil them in Vinegar and Sugar, and put them into the same Pickle, cut into Slices. It is best to boil them in fair Water first; then dry them, and boil them as above. Keep them close stopped.

**T**O *Pickle Alder Shoots, in Imitation of Bamboo.* Take the longest and youngest Shoots of Alder, which put out in the Middle of May; the middle Stalks are most tender and biggest, but the small ones are not worth doing. Peel off the outward Skin, and lay them in strong Brine of Salt and Water for one Night, and then dry them in a Cloth, Piece by Piece; mean while make your Pickle of half white Wine, and half Beer Vinegar; to each Quart of Pickle put an Ounce of white or red Pepper, an Ounce of Ginger sliced, a little Mace, and a few Corns of Jamaica Pepper. When the Spice has boiled in the Pickle, pour it hot upon the Shoots, stop them close immediately, and set the Jar two Hours before the Fire, turning it often. This is as good a Way of greening Pickles as often boiling; or you may boil the Pickle two or three times, and pour it on boiling hot, just as you please. If you make the Pickle of the Sugar Vinegar, you must let one half be Spring Water.

**T**O *Pickle Currants for present Use.* Gather red or white Currants before quite ripe, give them a Warm in white Wine Vinegar, with as much Sugar as will indifferently sweeten them; then keep them well covered with the Liquor.

**T**O *Pickle Ashen Keys.* Take them as young as you can, and put them in a Pot with Salt and Water; then take green Whey, when it is hot, and put over them, and let them stand till cold before you cover them. When you use them, boil them in fair Water till they are tender; then take them out, and put them in Salt and Water.

**T**O *Pickle Pods of Radishes.* Gather the youngest Pods, and put them in Salt and Water twenty-four Hours; then make a Pickle for them of Vinegar, Cloves, Mace, and

and whole Pepper; boil this, drain the Pods from the Salt and Water, and pour the Liquor on them boiling hot; then put to them a Clove of Garlick a little bruised.

*TO Pickle Golden Pippins.* Take the finest you can get, free from Spots and Bruises, put them into a Preserving-pan of cold Spring-Water, and set them on a Charcoal Fire; keep them turning with a Wooden Spoon till they will peel, but do not let them boil. When they are peeled put them into the Water again, with a Quarter of a Pint of the best Vinegar, and a Quarter of an Ounce of Alum; cover them very close with a Pewter Dish, and set them again on a slow Charcoal Fire, but not to boil. Let them stand till they look green, turning them now-and-then; then take them out and lay them on a Cloth to cool; when cold, make your Pickle as for Peaches, only, instead of made Mustard, use Mustard-seed whole; then cover them close, and keep them for Use.



*Directions for making all Sorts of Wine, Mead, Cyder, Shrub, &c. and distilling Strong Waters, &c. after the most approved Method.*

*TO make Elder Wine.* Take three Pecks of Elder-berries, put to them ten Gallons of Water boiling hot, and let it stand a Day and a Night, and then strain it off; and to each Gallon of Liquor put nine Pounds of pretty good Sugar, a little Cinnamon and Cloves, and let it boil half an Hour before you put your Sugar in, then half an Hour longer, and then let it stand to be almost cold; then put in two or three Spoonfuls of new Yeast, let it stand to work two or three Days, then tun it up in a Vessel, and tap it either at Blossom-time, or Christmas.

*TO make Elder-flower Wine.* Take six Gallons of Water, put to it fifteen Pounds of double-refined Sugar, and boil it very well together; have ready picked better than a quarter of a Peck of Elder-flowers, put them into the Vessel, and when the Liquor is almost cold, put it to the Flowers in the Vessel; stir it very well, and put in six Spoonfuls of

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Syrup



Syrup of Lemons, and four or five Spoonfuls of good Yeast; beat it very well in as it works, and in a Day or two stop it up. When it is fine you may bottle it.

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*TO make Elder Wine.* Take a Gallon of Water and two Pounds of Sugar to a Quart of Syrup of Elder-berries; then take a Crust of Bread, and spread a little Ale Yeast upon it, to work it.

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*TO make a very excellent Elder Wine.* Take *Malaga* Raisins, cut them small, Stalks, Stones and all, and put them into a Tub; then pour over them Water that has boiled an Hour, and to every six Pounds of Raisins put one Gallon of Water; pour it on boiling hot, and stir it well, and when it is cold cover it with a Cloth, and let it work together ten or twelve Days, stirring it five or six times a Day; at the End of that Time strain the Liquor from the Raisins, and squeeze them hard, and put to every Gallon of Liquor one Pint of clear Juice of Elder. The best Way to get the Juice is to bake the Berries in Earthen Pots. Let the Liquors be cold when you put them together, and stir them well; then tun it, and when it has done working clay it up, and let it stand four or five Months before you bottle it; in six Weeks after it will be fit to drink. Your Berries must be very ripe.

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*TO make Raisin Wine.* Take five Pounds of Raisins (*Belvidere*) to a Wine Gallon of Water; pick the Raisins and bruise them, and stir them for nine Days together; then press them, put them in a Cask, fill it full, and stop it up close.

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*TO make Malaga Wine.* Take *Malaga* Raisins, pull off the great Stalks, chop them, and then infuse them in Water, putting six Pounds to a Gallon. Let them stand till they have fermented a Week, stirring them once or twice, a Day; then strain them off, squeezing them hard through Canvass, put the Liquor into Barrels, not filling them quite full, and stop them close. Let it stand in a cool Place till it is fine, then bottle it off, and drink it at your Pleasure. Do not

not put the Vent-peg in too close at first. If you make Elder Wine, put a Pint of Elder Syrup to a Gallon of the Wine.

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*TO make Orange Wine.* Take six Gallons of Spring-water, twelve Pounds of fine Powder Sugar, and the Whites of four Eggs; beat them very well, mingle it into the Water and Sugar, boil it half an Hour, and skim it very clean; then take fifty Oranges, and pare them very thin, that there be none of the White; put the Orange-paring into Water and Sugar, and squeeze the Juice of the Oranges in it also; let it stand till it is cold, and then put in six Ounces of Syrup.

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*TO make Orange Water.* Take six Gallons of Spring-water, twelve Pounds of Sugar, and four Whites of Eggs beaten well, and put into the Water cold; let it boil three quarters of an Hour, taking off the Scum as long as it will rise; then take fifty Oranges pared very thin, put the Water, &c. very hot upon the Peels, and let it stand till it is cold; then put to it the Juice of the Oranges, with six Ounces of Syrup of Citron, and six Spoonfuls of Yeast, beaten together, and let it stand to work two Days and Nights; then put it into a Vessel, with a Gallon of *Rhenish* or white Wine, and throw into it two or three Handfuls of the Peels, which will fine it best. At a Fortnight or three Weeks End, if fine, draw it into your Bottles.

2] Or, Take a Gallon of *Nantz* Brandy, and put into it the Peels of twenty-four Oranges thin pared, let them steep in the Brandy twenty-eight Hours; then take a Gallon of Spring-water, four Pounds of good Sugar, the Juice of twelve of the Oranges you cut the Peels off, set it over the Fire, and boil it to a thin Syrup, and be sure to skim it well; then pour off your Brandy from the Peels, and put your Syrup to it scalding hot; stop it close, and let it stand a Day; then pour it off, and mix the Syrup and Brandy together, and bottle it.

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*TO make Cowslip Wine.* First take three Gallons of Spring-water, and put in six Pounds of Sixpenny Sugar, and make it just boil up, and so skim it clean, and let it stand

till it is almost cold; then take a Handful of the fairest Blossoms of Cowslips, and the Juice of two Lemons, and three or four Spoonfuls of Yeast, and stir it all together.

2] Or, To seven Gallons and a half of Water, Wine Measure, take fifteen Pounds of Sugar; let it boil three quarters of an Hour. and when it is but warm, put in five Pecks of Cowslips pressed from the Stalks; if you grind some of the Flowers, it will look better; then have five or six Lemons pared, squeeze them in, but squeeze some of your Lemons into four or five Spoonfuls of new Yeast, and stir it; let them work one Night in a Stand, stir them in sometimes, then put all into a Rundlet, and let it stand stopped up close for three Weeks, and then bottle it.

*To make Mead.* To five Quarts of Honey, put sixty Quarts of Water, eighteen Races of sliced Ginger, and one Handful of Rosemary; let them boil three Hours, and be scummed perpetually; when it is cold put your Yeast to it, and it will be fit to bottle in eight or ten Days.

2] Or, Take four Gallons of Water, and six Pounds of Honey, and the Whites of three or four Eggs; boil it and skim it, and then put two Ounces of beaten Ginger, and a little Lemon Peel; let it boil almost half an Hour, then strain it, and when cold put to it a little Yeast; and when it is white over, tun it up. At three Weeks End bottle it up, and in ten Days it will be fit to drink.

*To make White Mead.* Take three Gallons of Water, and a Quart of Honey; if it be not strong enough, add more; boil it an Hour, and skim it very clean, then take it off and sweat it, and work it with Yeast to such a Height as you see it will bear; then put it into a Rundlet, and in three Days draw it out into Bottles, and boil in it some Ginger. You must put it into a Rundlet whilst it works, to preserve the Bottles from breaking.

*How to order Cyder.* Let your Fruit lie a Fortnight after it is gathered, then stamp it, and let it stand twenty-four Hours before you strain it off; then tun it up, but do not stop it too close. At six Weeks End draw it off into a fresh Vessel, and put to it four Pounds of brown Sugar

to twelve Gallons of Cyder, as much Ising-glass, dissolved in Brandy, or white Wine, as is sufficient to fine what Quantity you make ; [an Ounce will fine an Hoghead] and be sure you mix your Ising-glass very well with a small Quantity of your Liquor ; then put it into your Barrel, and stop it close. It will be fit to bottle in a Fortnight's Time. After it is racked off, it will be fit to drink at *Christmas* ; but better, if you keep it longer.

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*To make Cherry Wine.* Take the Cherries, bruise them, and let them stand some Hours ; then strain them, and to a Gallon of Juice put two Pounds of Sugar ; put it into a Vessel, and your Juice to it, and let it stand six Months ; a small Quantity need not stand so long ; stir it while it works, and bung it up close.

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*To make Birch Wine.* To every Gallon of Birch-water add two Pounds of Sugar, and boil it half an Hour ; skim it very well, let it stand awhile to settle, and then pour it from the Grounds ; put Yeast to it, and work it as you do Ale ; before you tun it, smoke the Vessel with Brimstone. You may hang a small Bag of slit Raisins in the Vessel, and let it stand three or four Months before you bottle it.

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*To make Currant Wine.* Pick the Currants clean from Stalks and Leaves, and to three Pounds of Currants take a Pound of Sugar, and a Quart of Water ; let it be boiled, and cold again ; bruise your Berries well, and mix them in your Water ; then put them in a Spiggot-pot, and let them stand twenty-four Hours ; then stir them together, and let it run through a fine Sieve, without any pressing ; then put it into your Pot again, with your Sugar in it, and let it stand fourteen Days close covered ; then draw it clean off, and bottle in the Dregs ; put it in a Flannel Bag, and that which drops clear, bottle up for Use.

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*To make Ginger Wine.* Take twenty Quarts of Water, five Pounds of Sugar, three Ounces of white Ginger, a Pennyworth of Liquorice, and boil them well together ; when it is cold put a little new Yeast upon it, but not too much ;



much; then put it into a Barrel for a Week or ten Days, and then bottle it, putting a Lump of Sugar into every Bottle. In four Weeks it is drinkable.

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*To make Gooseberry Wine.* Take your Gooseberries when they are full ripe, break them, and put to them the same Quantity of boiling Water; put them into a Tub, and let them stand forty-eight Hours; then strain it through a Linen Bag, and to every Gallon of Liquor put two Pounds and a half of Sugar; then put it into your Vessel, and let it work of itself. When settled, boil it up, and let it stand till *Christmas*; then bottle it off for your Use.

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*To make Balm Wine.* To nine Gallons of Water put fourteen Pounds of Sugar, boil it three Quarters of an Hour, and let it stand till it is pretty cold; then put in three or four Pounds of the Tops of Balm a little bruised; put likewise into your Barrel a Pennyworth of Yeast, pour your Liquor upon it, and stir it together a Day; at Night stop it up close, and let it stand a Fortnight; then bottle it, putting a Lump of Sugar in every Bottle.

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*To make Vinegar.* Put twenty Pounds of coarse Sugar to twenty-four Gallons of Water, and a Pound of brown Bread, and boil it an Hour; then take the Bread out, and put it into an open thing to cool, and the next Day put in a Pint of Yeast; let it stand fourteen Days, then put it into your Cask, which must be painted, and Iron-bound, to prevent Leakage, and set it out in the Sun till *Michaelmas*. The best Time to begin is in *February*, that it may go out in *March*.

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*To make Shrub.* To nine Quarts of Brandy put two Quarts of Lemon-juice, and four Pounds of Loaf Sugar; infuse Half of the Lemon-peels in the Brandy twenty-four Hours, then put it into a Cask that holds near, or exact the Quantity; let it be well rolled and jumbled once a Day, for four or five Days; let it stand till it is fine, and then bottle it off. A few Oranges do well amongst the Lemons. If it be made of Orange-juice, half the Quantity of Sugar will do; but if it be half Lemons, and half Oranges, three Pounds

Pounds of Sugar will not be sufficient, which I have found by Experience.

*N. B.* The above Receipt is right, if you would make it rich and good ; if you would make it poorer, then you may put in more Brandy. It generally fines in ten or twelve Days, but it should not be bottled off till it is perfectly fine.

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*TO make Blackberry Wine.* Take half a Bushel of Blackberries, put five Gallons of boiling Water on them, and let them stand forty-eight Hours ; then take half a Peck of Sloes, and ten Pounds of Sugar, boil them all together for an Hour, and work it as the Elder Wine.

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*TO make Clove Gilliflower Wine.* Take six Gallons and a half of Spring-water, and twelve Pounds of Sugar, and when it boils skim it, putting in the Whites of eight Eggs, and a Pint of cold Water, to make the Scum rise ; let it boil for an Hour and a half, skimming it well ; then pour it into an Earthen Vessel, with three Spoonfuls of Barn ; then put in a Bushel of Clove Gilliflowers clipped and beaten, stir them well together, and the next Day put six Ounces of Syrup of Citron into it, the third Day put in three Lemons sliced, Peels and all, the fourth Day tun it up, and stop it close for ten Days ; then bottle it, and put a Piece of Sugar in each Bottle.

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*TO make Raspberry Wine.* Take three Pounds of Raisins of the Sun, when clean washed and stoned, and put them into two Gallons of Spring-water, which is first to be boiled half an Hour ; put in the Raisins as soon as it is taken off the Fire, and then six Quarts of fresh Raspberries, and two Pounds of Loaf Sugar ; all these, being put into a deep Stone Pot, must be stirred very well, and close covered ; let it stand in a cool Place, stirring it twice a Day ; then pass it through a Hair Sieve, and put the Liquor into a close Vessel, with a Pound of Loaf Sugar more ; let it stand a Day and a Night to settle, and then bottle it, with a little Sugar.

In the same Manner you may make Wine of Gooseberries, Currants, or any other Fruit.

COWSLIP

**COWSLIP Wine**, by the Countess of Suffolk. To six Gallons of Water put thirty Pounds of *Malaga* Raisins; boil your Water full two Hours, and measure it out of your Copper upon the Raisins, which must be chopped small, and put into a Tub; let them work together ten Days, stirring it several times a Day. At the End of that Time strain it off, and press the Raisins hard to get out the Strength; then take two Spoonfuls of good Ale Yeast, and beat with it six Ounces of the Syrup of Lemons; then put in three Pecks of Cowslips by little and little, and let all your Ingredients work together three Days, stirring it three or four times a Day, and then tun it up. Bottle it at four Months End.

**GOOSEBERRY Wine.** To every three Pounds of ripe Gooseberries put a Pint of Spring-water, unboiled; first bruise your Fruit with your Hands in a Tub, and then put the Water to them, stir them very well, and let them stand a whole Day, and then strain them out; and to every three Pounds of Gooseberries, and a Pint of Water, put a Pound of Sugar, stir it till the Sugar be dissolved, and let it stand twenty-four Hours more; then skim the Head clear off, and put the Liquor into a Vessel, and the Scum into a Flannel Bag, and what drains from it put into the Vessel. You must let it work two or three Days before you stop it close, and let it stand four Months before you bottle it; and if it be not clear when you draw it into Bottles, let it stand in the Bottles some time, and then rack it off into other Bottles. When you draw it from the Cask, do not tap it too low.

**TO make Birch Wine with Sugar.** To every Gallon of Birch Water put two Pounds of good Sugar; let the Water boil half an Hour, and skim it well before you put in the Sugar, for it must boil no longer after the Sugar is in than whilst it is scummed; then put it through a Hair Sieve into a Tub, and when it is cold pour it from the Grounds, and put some Yeast to it; a Quart will work up two Gallons; let it work twenty-four Hours, till it hath a pretty good Head. You must be sure to fill your Vessel entirely, which must be very sweet and strong, and sinoaked over

over Brimstone just before you put in the Wine. When it has done working stop it up very close, and let it stand in a cool Cellar three Quarters of a Year before bottling.

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*APRICOT Wine.* Take three Pounds of Sugar, and three Quarts of Water, boil them together, and skim them well; then put in six Pounds of Apricots pared and stoned, and let them boil till they be very tender, and then strain off your Liquor, and when cold bottle it. Put in a Sprig of Clary Flowers just when you take out the Apricots, which gives a pretty Colour and Flavour.

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*CHERRY Wine, by Lady Berkley.* Take fifty Pounds of Black Cherries, picked from the Stalks, but the Stones remaining; bruise them as much as you can with your Hands, and then take half a Bushel of Currants, and get as much Juice out of them as you can, and likewise four Quarts of Raspberries squeezed in the same Manner. To this Quantity of Fruit allow forty Pounds of Sugar, dissolve it in River Water, and when the Sugar is melted, put it into a Vessel with the bruised Cherries, and the Juice of Currants and Raspberries; then fill your Vessel with River Water, only leaving room for the working; and when all is in the Vessel, stir it well together with a Stick, but do not bung up your Vessel under three Weeks. You may bottle it at five Months End.

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*TO make Verjuice, and distill it.* Take green Grapes or Crab Apples, grind them and press out the Juice (it will be fit to use in a Month) then distill it in a cold Still, and in a few Days it will be fit to pickle Mushrooms, or to put into Sauces where Lemon is wanting.

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*TO distill Honey-Water.* Take a Gallon of strong Spirits, a Gill of Honey, three quarters of a Pound of Coriander-seed, and half an Ounce of Cloves; bruise both the Cloves and Seeds, and add a large Handful of Lemon and Orange-peel; mix all these together, and distill them over a gentle Fire. It is an excellent Thing for the Cholick.



**TO make Aqua Mirabilis.** Take three Pints of Brandy, a Quart of white Wine, three Pints of the Juice of Celandine, Galangal, Cardamoms, Cubebs, Melilot Herbs and Flowers, Nutmeg, Cinnamon, Mace, Cloves and Ginger, of each a full Dram; bruise them in gross Powder, and mix them with the Liquor; put them together into a cold Still, paste it up close, and let it stand till the next Morning; then put Fire to the Still, and let it drop into a wide-mouth'd Bottle upon half a Pound of double-refined Sugar, or Sugar-candy; hang in the Bottle a Grain of Ambergrise, and a Pennyworth of Saffron, clear it off by Pints, and squeeze the Saffron, as you distill, into the Bottles; and when you think the Colour is gone out of the Cloth, put in more Saffron. If the Sugar will not sweeten all, put in more at the last.

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**TO make Hungary Water.** To a Gallon of strong Spirits put half a Peck of Rosemary Flowers; infuse them in the Spirits a Fortnight, and then distill them.

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**SURFEIT Water.** To every Gallon of French Brandy put four Pounds of Poppies, picked clean from the Greens and Seeds, and gathered very dry, half a Pound of Raisins stoned, half a Pound of Figs, a quarter of a Pound of green Liquorice scraped and sliced, a quarter of a Pound of Coriander-seed, a quarter of a Pound of Anniseed bruised, and an Ounce of Cardamom-seed; let them infuse in a Glass Jar in the Sun for fourteen or fifteen Days, then run it thro' a Jelly-Bag, and put to it a Quart of Anniseed-water, and a little Sugar.

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**TO make Milk Water.** Take Mint, Balm, and Marigolds, of each a Handful, some Rosemary, a little Wormwood and Carduus, but not too much of the two last, because they are strong; shred them small, and put into your Alembick a Gallon, or more, of new Milk; bring it off with a good Fire, but not too fierce, for then it will be white. It will not bring off above three Pints, or two Quarts at most. When you have got a Bottle off, take off the Head of your Still, and turn your Herbs, and keep your Alembick cool with Water and Cloths.

**TO make Ufquebaugh.** Take a Gallon of *Aqua Vita*, a quarter of a Pound of Loaf Sugar beaten, a quarter of a Pound of Liquorice sliced, a quarter of a Pound of Fennel-seed bruised, half a quarter of a Pound of Dates stoned, a quarter of a Pound of Raisins stoned, a quarter of a Pound of Currants, half a quarter of a Pound of Cinnamon bruised, an Ounce of Ginger sliced, half an Ounce of Cloves bruised, and half a quarter of a Pound of Nutmegs sliced; put all these Ingredients into the Gallon of *Aqua Vita*, and stir them once a Day, for three Weeks or a Month together; then distill it off fine with a cold Still, mix it all together, and put it into a Bottle. You must also have five Grains of Musk and Amber put in a fine Sarsenet Bag, to put in the Bottle, with a Lead to sink it, and a String to take it out when you please.

**PUNCH Royal.** Take fifteen Oranges and fifteen Lemons, wipe them very clean, pare them, and put the Parings into two Gallons and a half of the best Brandy, and let them stand four Days; then take four Gallons and three Pints of Water, fifteen Whites of Eggs, and six Pounds and a half of Loaf Sugar; put the Water and Sugar into a Copper, and when it boils add the Whites of the Eggs, having beaten them very well; let these boil about a quarter of an Hour, and then let it stand to cool; then strain it through a Sieve, and pour the Brandy from the Parings upon it, and add two Quarts and a Pint of Orange-juice, and three Pints of Lemon-juice, which may be run through a Flannel. Put all into a Barrel, and in about six Weeks it will be fine enough to bottle.

**TO make Milk Punch.** Take one Gallon of Rum or Brandy, eight Quarts of Water, two Dozen of Oranges or Lemons, and one Pound and a half of Sugar; squeeze your Lemons or Oranges, Pulp and all, into a Pan, then mix all your Ingredients, and add to it a Pint of Skim-Milk, and stir it all up together; then strain it several times through a Jelly-Bag till it becomes quite fine.

**T**O make *Lemon Brandy*. To a Gallon of Brandy put five Quarts of Water, two Dozen of Lemons, two Pounds of the best Sugar, and three Pints of Milk; pare your Lemons very thin, and lay the Peel to steep in the Brandy twelve Hours; squeeze your Lemons upon the Sugar, and put Water to it; then mix all your Ingredients together, boil your Milk, pour it in boiling hot, and let it stand twenty-four Hours; then strain it through a Jelly-Bag, and if not fine enough the first time, strain it through a second or third.

**T**URKISH *Sherbet*. Take nine *Seville* Oranges, and three Lemons, and grate the outside Rinds just to the White; then take three Pounds of double-refined Sugar, and a Gill of Water, and boil it to a Candy-height; then take it from the Fire, put in the Peel, and mix it well together; then strain in the Juice, and keep it stirring till it is almost cold, and then put it into a Pot for Use.

**T**O make *artificial Asses Milk*. Take an Ounce of *French* Barley and a Pint of Water, and let it have one Boil up, then throw away the Water, and boil it a second time in a fresh Pint of Water, which must be thrown away likewise; then put on three Pints of fresh Water, and boil it to a Quart; at the same time add an Ounce of candy'd Eryngo-root, and then drain off the Liquor.

**S**PRING *Ale*, by *Dr. Willis*. Take Roots of Polypody of the Oak, Dock-roots, sliced and dried, of each half a Pound, Sena twelve Ounces, *English* Rhubarb half a Pound, Coriander-seed four Ounces, yellow Sanders two Ounces; slice and bruise these, put them into a Vessel with two Gallons of middling Ale, and tap it at eight Days. You may drink a Pint or more, as it works, according to your Age and Strength.

**S**TOMACH *Wine*, by *Dr. Ratcliff*. Take the Roots of *Virginia* Snake-weed and Gentian, of each three Ounces; of Galangal, Cloves, Cubeb, Mace, Nutmeg, and Saffron, of

of each one Drachm ; infuse these cold in three Pints of Canary.

*To make Sage Wine.* From Mrs. E. B. To three Gallons of Water put six Pounds of Sugar ; boil these together, and as the Scum rises take it off, and when it is well boiled put it in a Tub, boiling hot, in which there is already a Gallon of red Sage Leaves clean picked and washed ; when the Liquor is near cold, put in the Juice of four large Lemons beaten well, with a little Ale Yeast ; mix these all well together, cover it very close from the Air, and let it stand forty-eight Hours ; then strain all through a fine Hair Sieve, and put it into a Vessel that will but just hold it, and when it has done working stop it down close, and let it stand three Weeks or a Month before you bottle it, putting a Lump of Loaf-Sugar into every Bottle. This Wine is best when it is three Months old. After this Manner you may make Wine of any other Herb or Flower.

*To make nice Sage Wine.* To twenty-eight Pounds of Malaga Raisins picked and shred, have twenty-eight Quarts of Spring-water well boiled ; but let it be cool as Milk from the Cow before you pour it on the Raisins ; then put in half a Bushel of red Sage grossly shred ; stir all together, and let it stand six Days, stirring it very well every Day, and cover it as close as you can ; then strain it off, and pour it into your Vessel ; it will soon be fine, but you may add two Quarts of Sack or white Wine to help it. Raisins of the Sun will do as well as Malaga, if they cannot be had.

*To make Turnip Wine.* Take a good many Turnips, pare them, slice them, put them into a Cyder-press, and press out all the Juice very well ; to every Gallon of Juice put three Pounds of Lump-Sugar ; have a Vessel ready just big enough to hold the Juice, and put your Sugar into a Vessel ; and also to every Gallon of Juice half a Pint of Brandy ; pour in the Juice, and lay something over the Bung for a Week to see if it works ; if it does, you must not bung it down till it has done working ; then stop it close for three Months, and draw it off into another Vessel, and when it is fine bottle it off.



**T**O make Orange Wine with Raisins. Take thirty Pounds of new Malaga Raisins, picked clean and chopped small; you must have twenty large Seville Oranges, ten of them pare as thin as for preserving, and boil about eight Gallons of soft Water till a third Part be consumed; then let it cool a little, and put five Gallons of it hot upon your Raisins and Orange-peel, stir it well together, cover it up, and when it is cold let it stand five Days, stirring it once or twice a Day; then pass it through a Hair Sieve, and with a Spoon press it as dry as you can, put it up in a Rundlet fit for it, and put to it the Rinds of the other ten Oranges, cut as thin as the first; then make a Syrup of the Juice of the twenty Oranges with a Pound of white Sugar. It must be made the Day before you tun it up, stirred well together, and stopped close; after which let it stand two Months to clear, and then bottle it up. It will stand three Years, and is the better for keeping.

**T**O make Birch Wine. By Lady W. Take five Gallons of Birch Liquor, to which put five Pounds of powdered Sugar, and two Pounds of Raisins of the Sun stoned; to this put the Peel of one large Lemon, and about forty large Cloves; boil all these together, taking off the Scum carefully as it rises; then pour it off into some Vessel to cool, and, as soon as it is cool enough to put Yeast to it, work it as you would do Ale for two Days; then tun it, taking care not to stop the Vessel till it has done working, and in a Month's Time it will be ready to bottle. This is not only a very pleasant, but a very wholesome Wine.



## A D D E N D A.

### *To make Sago.*

**T**O every Ounce of Sago put a Pint and a half of Water, pick your Sago clean, boil it half an Hour, and skim it clean; then put in Lemons and fine Sugar, and a little Cinnamon to your Taste.

**A** *Pompetone.* Take a Fillet of Veal, mince it small with the same Quantity of Beef Suet, beat it with a raw Egg or two to bind it, season it with savoury Spice, and make it into the Form of a thick round Pie; fill it thus, lay in it thin Slices of Bacon, squab Pigeons, sliced Sweet-breads, Tops of Asparagus, Mushrooms, Yolks of hard Eggs, the tender Ends of shivered Palates, and Cocks-combs blanched and sliced.

**T**O *make Sausages.* Take Pork, more Lean than Fat, and shred it; then take the Lean of the Pork and mince it, season each a-part with minced Sage, and pretty high of savoury Seasoning; clear your small Guts and fill them, mixing some Bits of Fat between the minced Meat; sprinkle a little Wine with it, and it will fill the better. Tie them in Links.

**T**O *make Bologna Sausages.* Take a Piece of red Gammon of Bacon, and half boil it, mince it with as much Bacon-Lard, put to it minced Sage, Thyme, and savoury Seasoning, the Yolks of twelve Eggs, and as much Wine as will bring it to a pretty thick Body; mix them with your Hands, and fill them in Guts as big as four ordinary Sausages.

fages. Hang them in a Chimney a while, and eat them with Oil and Vinegar.

**T**O make Flomery. Take a large Calf's Foot, cut out the great Bones, and boil them in two Quarts of Water; then strain it off, and put to the clear Jelly half a Pint of thick Cream, two Ounces of sweet Almonds, and an Ounce of bitter Almonds, well beaten together; let it just boil, and then strain it off, and, when it is as cold as Milk from the Cow, put it into Cups or Glasses.



*Directions for Managing and Breeding Poultry to Advantage, &c. &c.*

**T**AKE particular Care to keep your Hen-roost quite clean; do not chuse too-large a Breed, they generally eat coarse. You may keep six Hens to a Cock. When Fowls are near laying, give them Rice whole, or Nettle-seed mixed with Bran, and Bread worked into a Paste. In order to make your Fowls familiar, feed them always in one Place, and at particular Hours.

Take care to keep your Store-house from Vermin: Contrive your Perches not to be over one another, nor over the Nests, which always take care to keep clean Straw in.

When you design to set a Hen, as you will know the Time by her Clucking, do not put above ten under her. *March* is reckoned a good Month to set Hens in; but if they are well fed, they will lay many Eggs, and set at any Time.

Where-ever Poultry is kept, all Sorts of Vermin naturally come. It would be well to sow Wormwood and Rue about the Places you keep them in; they will resort to it when not well; and it will help to destroy Fleas. You may also boil Wormwood, and sprinkle the Floor therewith.

As to Rats, Mice, and Weasels, Traps should be always kept for them, or you will never have any Success.

**D**UCKS usually begin to lay in *February*; if your Gardener is diligent in picking up Snails, Grubs, Caterpillars, Worms, and other Insects, and lays them in one Place,

Place, it will make your Ducks familiar, and is the best Food you can give them. Parsley, sowed about the Ponds or River they use, gives their Flesh a pleasant Taste. Be sure to have a Place for them to retire to at Night. Partition off their Nests, and make it as nigh the Water as possible, and always feed them there; it will make them love Home, being of a roaming Nature.

Their Eggs should be taken away till they are inclined to fit; it is best to let every Duck sit upon her own Eggs; the same by Fowls.

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**GEESE.** The keeping of Geese is attended with little Trouble, but they spoil a deal of Grass, no Creature caring to eat after them. When the Goslings are hatched, let them be kept within Doors. Lettice-Leaves, and Pease boiled in Milk, is very good Food for them. When they are about to lay, drive them to their Nests and shut them up, and set every Goose with its own Eggs, always feeding them at one Place, and at stated Times.

They will feed upon all Sorts of Grain and Grass. You may gather Acorns, parboil them in Ale, and it will fatten them surprisngly.

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**TURKEYS** require more Trouble to bring up than common Poultry. The Hen will lay till she is five Years old. Be sure always to feed them near the Place where you intend they should lay; in other Respects they may be managed as other Poultry.

They should be fed four or five Times a Day, being great Devourers; and, when they are sitting, must have Plenty of Victuals before them, and also be kept very warm.

To fatten them, you must give them sodden Barley, and sodden Oats, for the first Fortnight. Cram them as they do Capons.

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**PIGEONS**, if you chuse to keep them, (being hurtful to your Neighbours) take care to feed them well, or you will lose them all; they are great Devourers, and yield but little Profit.

Their Nests should be made private and separate, or they will always disturb one another. Be sure to keep



their House clean, and lay some Hemp-seed amongst their Food, they are great Lovers of it.

**T**AME Rabbits are very fertile, bringing forth every Month; so soon as they have kindled put them to the Buck, or else they will destroy their Young.

The best Food for them is the sweetest shordest Hay, Oats and Bran, Marsh-mallows, Sow-Thistle, Parsley, Cabbage-Leaves, Clover-Grass, &c. always fresh. If you do not keep them clean, they will poison themselves and the Person that looks after them.

**O**F Feeding and Cramming Capons. The best Way to cram a Capon is to take Barley-meal reasonably sifted, and mix it with new Milk, make it into a good stiff Dough-paste; then make it into long Crams, or Rowls, biggest in the midit, small at both Ends; and then wetting them in luke-warm Milk, give the Capon a full Gorge three times a Day, Morning, Noon, and Night, and he will in two or three Weeks be as fat as any Man needs to eat.

**O**F the Pip in Poultry. A Pip is a white thin Scale growing on the Tip of the Tongue, and will make Poultry they cannot feed: It is easy to be discerned, and proceedeth generally from drinking Puddle-water, or want of Water, or eating filthy Meat. The Cure is to pull the Scale with your Nail, and then rub the Tongue with Salt.

**O**F the Flux in Poultry. The Flux in Poultry cometh with eating too much moist Meat. The Cure is to give them Pease and Bran scalded.

**O**F Lice in Poultry. If your Poultry be much troubled with Lice, (as is common, proceeding from corrupt Food, want of bathing in Sand, Ashes, or such like) take Pepper beaten small, mixing it with warm Water, wash your Poultry therein, and it will kill all Sorts of Vermin.

**O**F Hens that eat their Eggs. If you will not have your Hen eat her Eggs, lay a Piece of Chalk cut like an Egg, at which she will often be pecking; and, losing her Labour, she will refrain the Thing.

*OF making Hens lay soon and oft.* If you feed your Hens oft with Toast taken out of Ale, with Barley boiled, or Fishes, they will lay oft, and all the Winter.



*A Collection of approved Receipts, very necessary to be known in all Families.*

*TO cure a musty Bottle.* Fill it with Kennel Dirt and Water, let it remain three or four Days, and then rinse it with clean Water.

*TO cure a musty Pipe, Hogshhead, or any other Vessel of Wine.* Apply the soft Part of a large fresh Wheaten or Household Loaf to the Bung-hole, and let it remain there five, six or seven Days, which will certainly take away the Must.

*TO make Pomatum.* Take a Pound and a half of Sheeps-Heels, take the Skin off, and lay it in Spring-water a Day; then take it out, and beat it well with a Rolling-pin till it is white; put it into a clean Pot, and put to it an Ounce of Camphire, and eight Pennyworth of Sperma-ceti; stop the Jug very close, and set it in a Brass Pot over the Fire till it is dissolved; take care that no Water gets into the Jug as it is boiling; when it is all melted, take it out, and pour it into a clean Earthen Basen wherein is a little Rose-water, and when it is cold it will be a Cake; then keep it in white Paper for fear of Dust.

*TO destroy Bugs.* Take half a Pound of Quicksilver, and kill it with two Ounces of Venice Turpentine; then put it into a Pound of Hog's Lard, and mix it well in a Mortar; anoint the Joints of the Bed with it with a Brush; take care and don't touch it with your Fingers. If they are in the Walls, mix it with the White-wash made hot.

2] Or, Take Oil of Turpentine, and with a small Brush wash over the Bedstead, and all Nail-holes, Chinks, &c. and it will immediately kill both Bugs and Knits.

3] Or,

3] Or, Take Ox-gall and Hemp Oil; mix them together, and rub the Joints and Bedstead with it, and the Bugs will never come near the Places you have rubbed.

*TO make Tinder.* Take three Ounces of Salt-petre, put it to a Pint and a half of fair Water, set it on a Fire in a Kettle or Pan to heat till the Salt-petre be dissolved; then take a Quire of smooth brown Paper, and put them in Sheet by Sheet into the hot Water till they are wet through, and then lay them on a clean Floor or Grasse to dry. You may at any Time tear a Piece off, and put it in your Tinder-box; it will catch like Wild-fire. By this Means you may save all your Linen Rags in the Family, keep them clean in a Bag, and, if you are careful of them, they may produce you a Pair of Shoes and Stockings at the Year's End; and by this Frugality you will have the Pleasure to think of encouraging the making of Paper, and employing the industrious.

*TO take Iron-moulds out of Linen.* Take Sorrel, bruise it well in a Mortar, squeeze it through a Cloth, bottle it, and keep it for Use. Take a little of the above Juice in a Silver or Tin Sauce-pan, and boil it over a Lamp; as it boils dip the Iron-mould, don't rub it, but only squeeze it. As soon as the Iron-mould is out, throw it into cold Water.

2] Or, Take the Juice of a Lemon, warm it with a little Powder of Alum dissolved in it, then wet it, and as it is wet, dry it with a Spoon wherein is a live Coal, and so continue to do for the Space of two Hours, and the Spot or Iron-mould in a washing or two will disappear. This will take out Spots of Ink, &c.

*AN excellent Way to take Spots or Stains out of Linen.* Take fair Water, dissolve in it Bay-salt, and steep the Linen therein; then take Juice of Sorrel and sharp Vinegar, and rub the Spot with them, suffering it to soak in, and in often so doing it will disappear.

*TO take away Ink-stains, Stains with Fruit, &c.* Take Powder of Alum half an Ounce, Juice of Houfleeck or Sengreen two Ounces, and apply them, the Alum being dissolved, very hot, the Business will be done.

*To keep Silks from Staining in Washing.* Heat Rain-water, and when it is very hot put into it Castile-Soap, and dissolve it well; then suffer it to be almost cold, after which sprinkle in a small Quantity of Fuller's-Earth, and so scour out your Silks; don't suffer them to lie on Heaps, but spread them, and clap them between dry Cloths, and they will be fresh and fair.

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*To keep Linen without using from Damage for many Years.* Having washed and well dried your Linen in the Sun, fold it up, and scatter in the Folding the Powder of Cedar-wood, or Cedar small ground, having first perfumed your Chest with Storax; by which Means not only Dampness is prevented, but Worms or Moths, &c.

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*To make Linnen that is turned yellow very white.* Heat Milk over the Fire, and add to a Gallon a Pound of Cake Soap scraped in, that it may dissolve; and when the Cloaths have boiled therein, take them out, and clap them into a Lather of hot Water, and wash them out speedily.

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*To whiten Cloth the best Way.* Take your Cloth and buck it well, then spread it upon the Grass, and sprinkle it with Alum-water, suffering it to continue abroad for three or four Days; then buck it again with Soap and Fuller's-Earth, and use it as before, and so it will be both thick and white.

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*To scour Gold and Silver Lace, and to restore it to its first Lustre, as also Imboss or Embroidery.* Take the Lace, and lay it as smooth as may be upon a dry Woollen Cloth; then burn Alum, and beat it to Powder, sifting it afterwards through a very fine Sieve; then, with a Brush, rub it gently over the Lace, and by so doing, and often turning it, the End will be answered.

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*To scour and take Stains out of any Silver Plate, &c.* Steep your Plate in Soap-lees for the Space of four Hours, then run it over with Whiting wet with Vinegar, so that it may stick thick upon it, and dry it by a Fire;  
after



after which rub off the Whiting, and pass it over with dry Bran, and the Spots will not only disappear, but it will look exceeding bright.

*TO boil up Plate to look like new.* Take of unslacked Lime a Pound, of Alum the like Quantity, Aqua Vita and Vinegar of each a Pint, and of Beer-grounds two Quarts; boil the Plate in this, and it will set a curious Gloss upon it.

*TO make any Linen on the first Appearance look like Diaper.* Take it when new washed, spread it upon a Table somewhat damp, and sprinkle it over with a Brush dipped in Alum and Rose-water, in Form and Manner as best shall suit your Fancy.

*A Good Way to cement broken Glass or China Ware.* Take the Whites of two Eggs, Half an Ounce of quick Lime beaten to Powder, a Drachm of the Powder of burnt Flint, and the like Quantity of Gum-sandarach; temper them well together, and add, for the better moistening, a little Lime-juice, and with a Feather anoint the Edges of the broken Vessels, and clap the Pieces together by a warm Fire; and if your Hand be steady, the Fracture will hardly be discerned. Or, you may use White Lead and Oil, such as Painters use.

*TO take Spots or Stains out of thin Silks, &c.* Take White-Wine Vinegar a Pint, make it indifferent warm, then dip a black Cloth into it, and rub over the Stains; then scrape Fuller's-Earth on it, and clapping dry Woollen Cloths above and beneath, place an Iron, indifferently hot, on the upper Part, and it will draw out the Spot, &c.

*TO refresh Hangings, Tapestry, or Chairs.* Beat the Dust out of them in a dry Day as clean as possible, then rub them well over with a dry Brush, and make a good Lather of Castile or Cake-Soap, and rub them well over with a hard Brush; then take fair Water, and with it wash off the Froth, and make a Water with Alum, and wash them over with it, and you will find, when dry, most of the Colours restored

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restored in a short Time; and those that are yet too faint, you must touch up with a Pencil dipped in suitable Colours; and indeed you may run over the whole Piece in the same Manner with Water-colours mixed with weak Gum-water, and it will cause it, if well done, to look at a Distance like new.

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*TO clean Gloves without wetting.* Take your Gloves, lay them upon a clean Board, make a Mixture of Fuller's-Earth and Powder of Alum very dry, and pass them over on every Side with an indifferent stiff Brush; then sweep off that, and sprinkle them with Bran and Whiting a considerable Time, and then dust them well, and if they be not extraordinary greasy, it will render them as clean as at first; but if they be greasy, you must take out the Grease with Crumbs of toasted Bread, and Powder of burnt Bone; then pass them over with a Woollen Cloth dipped in Fuller's-Earth, or Alum-Powder; and so you may clean them without wetting, which many Times shrinks and spoils them.

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*TO make an excellent Perfume for Gloves.* Take Amber-grease a Drachm, Civet the like Quantity, and Orange-flower Butter a Quarter of an Ounce; with these well mixed and ordered, daub them over gently with fine Cotton Wool, and so press the Perfume into them.

2] Or, Take of Damask, or Rose-scent, Half an Ounce, the Spirit of Cloves and Mace, of each a Drachm, and Frankincense a Quarter of an Ounce; mix them together, and lay them in Papers between your Gloves, and, being hard pressed, the Gloves will take the Scent in twenty-four Hours, and will hardly ever lose it.

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*TO clean cast Ribbands, &c.* Take your Ribbands and smoothen them out, having sprinkled them a little before with fair Water; then lay them on a Carpet or clean Cloth at full Breadth, and having made a thin Lather of Castile-Soap, rub them gently with a Brush, or fine Woollen Cloth; then having in readiness Water, wherein a little Alum and white Tartar has been dissolved, rub them till you see them clean; this done, they will not only be clean, but the Colour

lour will be fixed from further fading; but then they must be dried in the Shade, and smoothed with a Glass Slick-stone.

*TO wash black and white Sarcenets the best and surest Way.*

Lay them smooth upon a Board or Carpet, spreading a little Soap over the dirty Places; then make a Lather with Castile-Soap, and having an indifferent fine Brush, dip it therein, and rub over the Silks the right Way, viz. long-ways, and repeat this till you perceive that Side is sufficiently scoured; then turn the other, and use it in the same Manner; after which take it up, and put it into fair Water scalding hot, suffering it to lie till such Time as you have prepared cold Water, wherein a small Quantity of Gum-Arabick has been dissolved; as also for white Sarcenet, Smalt, into which you must put them and rinse them well; that done, take them out and fold them, clapping or pressing out the Water with your Hands on a Carpet that is dry, keeping them under your Hands in the like Manner till you find them indifferent dry; at which Time, in case of the White, you must have Brimstone ready to smoak or dry it over till it is ready for smoothing, which must be done on the right Side, with a moderate hot Iron.

*TO wash and starch Tiffanies, &c.* In this Case the Hems

of your Tiffanies must first only be soaped a little, or the Lace, if any be on them; then having a Lather of Soap, put them into it hot, and gently move them with squeezing them only, and not too roughly rubbing them, lest they break and crumble over-much; and when you find they are pretty clean, rinse them in warm Water, in which a little Gum-Arabick has been dissolved, keeping them as much from the Air as possible; this done, make Starch of a reasonable Thickness, blueing it as you think convenient, adding a little Lump of Alum to be dissolved therein; and when it is boiled to a convenient Thickness, strain it, and during its being hot, wet your Tiffanies therewith gently, doing it with a soft Linen Rag, and fold them up in a clean Linen Cloth, pressing them therein till they are somewhat dry; after which clap them between your Hands near a good Fire, and so finish the drying of them over Brimstone, shape

shape them to your Purpose, and either slick them over, or gently iron them.

Lawns may be ordered in the same Manner as the former; only observe to iron them on the wrong Side, and using Gum-Arabic Water instead of Starch; and according to what has been directed for black Sarcenet, any coloured Silks may be ordered, abating or augmenting as you think fit (according to the Stiffness or Limberness intended) your Gum-water.

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*To wash and starch Point-Lace.* Have a Tent prepared, fix the Lace in it, and draw it pretty strait; then having a Lather of Castile-Soap pretty warm, with a fine Brush dipped therein, rub over your Point gently; and when you perceive it clean on the one Side, do the like on the other; then cast fair Water (in which a little Alum has been dissolved) to take off the Suds; at which Time having very thin Starch, go over with the same on the wrong Side, and on the same Side iron it when dry; so with a Bodkin open it, and set it in order.

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*To clean Point-Lace, if not over dirty, without washing.* Fix it in a Tent as the former, and go over with fine Bread, the Crust being pared off, and when it is done dust out the Crumbs, &c.

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*To make Cloth that has lost its Colour recover it, and look fresh and bright.* Take of unquenched Lime two Ounces, of the Ashes of the Bark of Oak the like Quantity, and put them into a Quart of fair Water, mixing them well, and suffering a Settlement for the Space of an Hour, draw off the clear Part, and therewith wash, or curry over with a hard Brush, the Cloth, and by twice or thrice currying it over it will look fair and bright.

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*To wash Scarlet that is soiled or greasy.* Take two Ounces of white Tartar, beat it fine, and heat it over a Fire in a Pint of fair Water till it be thoroughly dissolved and very hot; then suffering it to cool a little, take an indifferent hard Brush and dip into it, rubbing it lightly over with the same, and by so doing in a short Time it will return to its first Estate and Colour.



**T**O restore Silks of any Colour in the like Nature as the former. Take an Ounce of unslacked Lime, and the like Quantity of the Ashes of Vine-Branches, and as much Oak-Bark, mix them well together in fair Water, and make a Kind of Lye with them over a gentle Fire; which being settled, take the clear Part, and with a Brush or Sponge rub over the faded Part, and it will in a short Time restore it.

**T**O make a Soap to take Grease, Spots, or Stains out of Cloth, Stuffs, Silks, &c. Take a Pound of Roch Alum, burn it well, and beat it into Powder, add to it the Powder of the Roots of Florence-flame, a Herb so called, about Half a Pound, and to these add a new-laid Egg, and two Pounds and a Half of Cake Soap, and make them up with fair Water into round Balls; and when you are desirous to take out any Spot or Stain, wash well the Place first with warm Water, and then lay a Laying of this Soap upon it for three or four Hours, and then wash it off with other warm Water, and in doing so often they will disappear.

2] Or, Take Wood-ferrel, and distil it in an Alembic with Fumitory, and wash the damaged Place therewith, and it will in frequent doing restore it.

**T**O take Spots out of Linen or Woollen if coloured. Take of the Juice of a Lemon two Spoonfuls, one Spoonful of the Juice of an Onion, and warm them over the Fire, and with them often wash the Spots, and they will disappear.

**T**O take Pitch, Tar, Rosin, or Bees-wax, out of any Stuff, Silk, or Cloth. Take Oil of Turpentine, warm it a little, and apply it to the Place, suffering it to soak in for the Space of an Hour; and then gently rub it, and you will perceive the Rosin, &c. loosened, and instantly to crumble away.

**A**N excellent liquid Blacking. Mix a sufficient Quantity of good Lamp-black with an Egg to give it a good Black; then take a Piece of Sponge, dip it therein, and rub over Shoes, &c. very thin; when dry, rub them with a hard Brush, and they will look very beautiful. You are to take Care the Shoes are first well cleaved with a hard Brush, otherwise they will not look near so beautiful.

*Directions*

*Directions concerning Strong and Small Beer, and how to manage and bottle the same for keeping; likewise how to chuse the best Hops, Malt, Water, Cellars, &c. &c.*

**MARCH** is esteemed one of the principal Seasons for Brewing of Malt Liquors for long keeping; the Reason is, because the Air at this Time of the Year is temperate, and contributes to the good Working or Fermenting the Drink, which chiefly promotes its Preservation and good Keeping; for very cold Weather prevents the free Fermentation or Working of Liquors, as well as very hot Weather; so that if we brew in very cold Weather, unless we use some Means to warm the Cellar while new Drink is working, it will never clear itself as it ought to do; and the same Misfortune will it lie under, if, in very hot Weather, the Cellar is not put in a temperate State, the Consequence of which will be, that such Drink will be muddy and sour, and perhaps never recover; or, if it does, perhaps not under two or three Years. Again, such Misfortunes are often owing to the Badness of the Cellars; for where they are dug in springy Ground, or are subject to Wet in the Winter, then the Drink will chill, and grow flat and dead: But where Cellars are of this Sort, it is adviseable to make your great Brewings in this Month, rather than in *October*; for you may keep such Cellars temperate in Summer, but cannot warm them in Winter, and so your Drink brewed in *March* will have due Time to settle and adjust itself before the Cold can do it any great Harm: It is adviseable likewise to build your Cellars for keeping of Drink after such a Manner, that none of the external Air may come into them; for the Variation of the Air abroad, was there free Admission of it into the Cellars, would cause as many Alterations in the Liquors, and so would keep them perpetually disturbed and unfit for drinking. Some curious Gentlemen in these Things keep double Doors to their Cellars, on purpose that none of the outward Air may get into them, and they have good Reason to boast of their Malt Liquors. The Meaning of the double Doors is, to keep one shut while the other is open, that the outward Air may be excluded. Such Cellars, if they lie dry, as they ought to do, are said to be cold in Summer, and warm

in Winter; though in reality they are constantly the same in point of Temper: They seem indeed cool in hot Weather, but that is because we come into them from a hotter abroad; and so they seem to us warm in Winter, because we come out of a colder Air to them; so that they are only cold or warm comparatively, as the Air we come out of is hotter or colder. This is the Case, and a Cellar should be thus disposed, if we expect to have good Drink. As for the brewing Part itself, that is left to the Brewers in the several Counties in *England*, who have most of them different Manners even of brewing honestly. What will be chiefly touched upon, besides speaking of Cellaring, will relate to Water, Malt, Hops, and the keeping Liquors.

The best Water, to speak in general, is River Water, such as is soft, and has partook of the Air and Sun; for this easily insinuates itself into the Malt, and extracts its Virtue; whereas, the hard Waters astringe and bind the Parts of the Malt, so that its Virtue is not freely communicated to the Liquor. It is a Rule with some, that all Water which will mix with Soap is fit for Brewing, and they will by no Means allow of any other; and it has been more than once experienced, that where the same Quantity of Malt has been used to a Barrel of River-water, as to a Barrel of Spring-water, the River-water Brewing has excelled the other in Strength above five Degrees in twelve Months. It must be observed too, that the Malt was not only in Quantity the same for one Barrel as for another, but was the same in Quality, having been all measured from the same Heap; so also the Hops were the same, both in Quality and Quantity, and the Time of boiling, and both worked in the same Manner, and tunned and kept in the same Cellar: Here it was plain that the only Difference was in the Water, and yet one Barrel was worth two of the other.

There is one Thing which has long puzzled the best Brewers; and that is, where several Gentlemen in the same Town have employed the same Brewer, have had the same Malt, the same Hops, and the same Water too, and brewed all in the same Month, and broached their Drink at the same Time, and yet one has had Beer extremely fine, strong and well tasted, while the others have hardly had any worth drinking. There may be three Reasons for this

Difference:

Difference: One may be the different Weather which might happen at the several Brewings in this Month, and make an Alteration in the Working of the Liquors; or, secondly, that the Yeast or Barm might be of different Sorts, or in different States, wherewith these Liquors were worked; and, thirdly, that the Cellars were not equally good. The Goodness of such Drink as is brewed for keeping depends upon the Goodness of the Cellars where it is kept.

The *Dorchester* Beer, which is esteemed preferable to most of the Malt Liquor in *England*, is for the most Part brewed of chalky Water, which is almost every where in that Country; and as the Soil is generally Chalk there, the Cellars, being dug in that dry Soil, contribute to the good Keeping of their Drink, it being of a close Texture, and of a drying Quality, so as to dissipate Damps; for damp Cellars, we find by Experience, are injurious to keeping of Liquors, as well as destructive to the Casks. The Malt of this Country is of a pale Colour; and the best Drink produced in this Country is where the Cellars inclose a temperate Air, and are of the Nature before spoken of. The constant temperate Air digests and softens these Malt Liquors, so that they drink as smooth as Oil; but in the Cellars which are unequal, by letting in Heats and Colds, the Drink is subject to grow stale and sharp: For this Reason it is, that Drink, which is brewed for a long Voyage at Sea, should be perfectly ripe and fine before it is exported; for when it has had sufficient Time to digest in the Cask, and is racked from the Bottom or Lee, it will bear Carriage without Injury. It is farther to be noted, that in Proportion to the Quantity of Liquor which is inclosed in one Cask, so will it be a longer or a shorter Time in ripening. A Vessel, which will contain two Hogsheads of Beer, will require twice as much Time to perfect itself as one of a Hogshead; and it is found by Experience, that there should be no Vessel used for Strong Beer, which we design to keep, less than a Hogshead; for one of that Quantity, if it be fit to draw in a Year, has Body enough to support it two, three, or four Years, if it has Strength of Malt and Hops in it, as the *Dorsetshire* Beer has; and this will bear the Sea very well, as we find every Day.



There is one Thing more to be considered in the Preservation of Beer, and that is, when once the Vessel is broached, we ought to have Regard to the Time in which it will be expended; for if there happens to be a quick Draught for it, then it will last good to the very Bottom; but if there is likely to be a slow Draught, then do not draw off quite half before you bottle it, or else your Beer will grow flat, dead, or sour. This is observed very much among the Curious.

One great Piece of Oeconomy is the good Management of Small Beer; for if that is not good, the Drinkers of it will be feeble in Summer-time, and incapable of strong Work, and will be very subject to Distempers; and besides, when Drink is not good, a great deal will be thrown away. The Use of Drink, as well as Meat, is to nourish the Body; and the more Labour there is upon any one, the more substantial should be the Diet. In the Time of Harvest the bad Effects of bad Small Beer among the Workmen are visible; and, in great Families, where that Article has not been taken care of, the Apothecaries Bills have amounted to twice as much as the Malt would have come to, that would have kept the Servants in Strength and good Health. Besides, good wholesome Drink is seldom flung away by Servants; so that the sparing of a little Malt ends in Loss to the Master. Where there is good Cellaring, therefore, it is adviseable to brew a Stock of Small-Beer, either in this Month, or *October*, or in both Months, to be kept in Hogheads, if possible: The Beer brewed in *March* to begin drawing in *October*, and that brewed in *October* to begin in *March*, for Summer drinking; having this Regard to the Quantity, that a Family, of the same Number of working Persons, will drink a Third more in Summer than in Winter.

If Water happens to be of a hard Nature, it may be softened by setting it exposed to the Air and Sun, and putting into it some Pieces of soft Chalk to infuse; or else, when the Water is set on to boil, for pouring upon the Malt, put into it a Quantity of Bran, which will help a little to soften it.

We shall now mention two or three Particulars relating to Malt, which may help those who are unacquainted with Brewing: In the first Place, the general Distinction between

tween one Malt and another, is, only that the one is high-dried, and the other low-dried; that which we call high-dried will, by brewing, produce a Liquor of a brown deep Colour; and the other, which is the low-dried, will give us a Liquor of a pale Colour. The first is dried in such a Manner, as may be said rather to be scorched than dried, and will promote the Gravel and Stone, and is much less nourishing than the low-dried, or pale Malt, as they call it; for all Corn in the most simple Way is the most feeding to the Body. It has been experienced too, that the brown Malt, even though it be well brewed, will sooner turn sharp than the pale Malt, if that be fairly brewed. A Gentleman in *Northamptonshire* dried Malt upon the Leads of a House, and made very good Drink of it: And the Method of drying Malt by hot Air, which was once proposed to the Public, will do very well for a small Quantity, but it is much too tedious to be ever rendered profitable: However, any Means that can be used to dry Malt without parching it, will certainly contribute to the Goodness of the Malt. At *Marlborough* they dry their Malt very tenderly, and brew with chalky Water, and their Cellars are dug in Chalk.

It has been computed, that there has been above two hundred thousand Pounds Worth of Ale sold in and about *London*, under the Denomination of *Nottingham*, *Derby*, *Dorchester*, &c. in one Year's Time: But it is not in *London* that we must expect to taste these Liquors in Perfection; for it is rare to find any of them there without being adulterated, or else such Liquors are sold for them as are unskillful Imitations of them, and are unwholesome into the Bargain. A Gentleman of good Judgment in this Affair says, that the brown Malt makes the best Drink when it is brewed with a coarse River Water, such as that of the River *Thames* about *London*; and that likewise being brewed with such Water it makes very good Ale; but that it will not keep above six Months without turning stale, and a little sharp, even though he allows fourteen Bushels to the Hogshead. He adds, that he has tried the high-dried Malt to brew Beer with for keeping, and hopped it accordingly; and yet he could never brew it so as to drink soft and mellow, like that brewed with pale Malt. There is an acid Quality in the high-dried Malt, which occasions  
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that Distemper commonly called the Heart-burn in those that drink of the Ale or Beer made of it. When Malt is mentioned, as before, that made of Barley is meant; for Wheat-malt, Pea-malt, or these mixed with Barley-malt, though they produce a high-coloured Liquor, will keep many Years, and drink soft and smooth, but then they have the Mum Flavour. Some People, who brew with high-dried Barley-malt, put a Bag, containing about three Pints of Wheat, into every Hogshead of Drink, and that has fined it, and made it drink mellow: Others have put about three Pints of Wheat-malt into a Hogshead, which has produced the same Effect. But all Malt Liquors, however they may be well brewed, may be spoiled by bad Cellaring, and be now and then subject to ferment in the Cask, and consequently turn thick and sour. The best Way to help this, and bring the Drink to itself, is to open the Bung of the Cask for two or three Days; and, if that does not stop the Fermentation, then put about two or three Pounds of Oyster-shells, washed, and dried well in an Oven, and then beaten to fine Powder, and stirring it a little, it will presently settle the Drink, make it fine, and take off the sharp Taste of it; and, as soon as that is done, draw it off into another Vessel, and put a small Bag of Wheat, or Wheat-malt into it, as above directed, or in Proportion as the Vessel is larger or smaller.

Sometimes such Fermentations will happen in Drink by Change of Weather, if it is in a bad Cellar, and it will in a few Months fall fine of itself, and grow mellow.

It is remarkable, that high-dried Malt should not be used in Brewing, till it has been ground ten Days or a Fortnight; it yields much stronger Drink than the same Quantity of Malt fresh ground: But if you design to keep Malt some Time ground before you use it, you must take care to keep it very dry, and the Air at that Time must likewise be dry. And as for pale Malt, which has not partaken so much of the Fire, it must not remain ground above a Week before you use it.

As for Hops, the newest are much the best, though they will remain very good two Years; but after that, they begin to decay and lose their good Flavour, unless great Quantities have been kept together; for in that Case they will keep much longer good than in small Quantities.

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These, for their better Preservation, should be kept in a very dry Place ; though the Dealers in them rather chuse such Places as are moderately between moist and dry, that they may not lose of their Weight. Notice must be taken here of a Method which has been used to stale and decayed Hops, to make them recover their Bitterness, which is to unbag them, and sprinkle them with Aloes and Water, which, when it has proved a bad Malt Year, has spoiled great Quantities of Drink about *London* ; for even where the Water, the Malt, the Brewer, and the Cellars, are each good, a bad Hop will spoil all : So that every one of these Particulars should be well chosen before the Brewing is set about, or else we must expect but a bad Account of our Labour. And so likewise the Yeast or Barm that you work your Drink with must be well considered, or a good Brewing may be spoiled by that alone ; and be sure to be always provided before you begin brewing, for your Wort will not stay for it.

In some remote Places from Towns it is practised to dip Whisks into Yeast, and beat it well, and so hang up the Whisks with the Yeast in them to dry ; and if there is no Brewing till two Months afterwards, the beating and stirring one of these Whisks in new Wort will raise a Working or Fermentation in it. It is a Rule that all Drink should be worked well in the Tun, or Keel, before it be put in the Vessel, for else it will not easily grow fine. Some follow the Rule of beating down the Yeast pretty often while it is in the Tun, and keep it there working for two or three Days, observing to put it in the Vessel just when the Yeast begins to fall. This Drink is commonly very fine, whereas that which is put into the Vessel quickly after it is brewed, will not be fine in many Months.

We may yet observe, that with relation to the Season for brewing Drink for keeping, if the Cellars are subject to the Heat of the Sun, or warm Summer Air, it is best to brew in *October*, that the Drink may have Time to digest before the warm Season comes on : And if Cellars are inclinable to Damps, and to receive Water, the best Time is to brew in *March* ; and some experienced Brewers always chuse to brew with the pale Malt in *March*, and the brown in *October* ; for they guess that the pale Malt, being made with



with a lesser Degree of Fire than the other, wants the Summer Season to ripen in; and so, on the contrary, the brown, having had a larger Share of the Fire to dry it, is more capable of defending itself against the Cold of the Winter Season. But how far these Reasons may be just, I shall not pretend to determine; but, in such a Work as this, nothing should be omitted that may contribute to give the least Hint towards meliorating so valuable a Manufacture; the Artists in the Brewing Way are at Liberty to judge as they please.

But, when we have been careful in all the above Particulars, if the Casks are not in good Order, still the Brewing may be spoiled. New Casks are apt to give the Drink an ill Taste, if they are not well scalded and seasoned several Days successively before they are put in Use; and for old Casks, if they stand any Time out of Use, they are apt to grow musty.

There is but little more to say about the Management of Drink, and that is concerning the Bottling of it. The Bottles first must be well cleaned and dried, for wet Bottles will make the Drink turn mouldy, or mothery, as they call it; and, by wet Bottles, many Vessels of good Drink are spoiled. But if the Bottles are clean and dry, yet if the Corks are not new and sound, the Drink is still liable to be damaged; for if the Air can get into the Bottles, the Drink will grow flat, and will never rise. Many who flattered themselves that they knew how to be saving, and have used old Corks on this Occasion, have spoiled as much Liquor as has stood them in four or five Pounds, only for want of laying out three or four Shillings. If Bottles are corked as they should be, it is hard to pull out the Corks without a Screw; and, to be sure to draw the Cork without breaking, the Screw ought to go through the Cork, and then the Air must necessarily find a Passage where the Screw has passed, and therefore the Cork is good for nothing; or if a Cork has once been in a Bottle, and has been drawn without a Screw, yet that Cork will turn musty as soon as it is exposed to the Air, and will communicate its ill Flavour to the Bottle where it is next put, and spoil the Drink that Way.

In the Choice of Corks, chuse those that are soft and clear from Specks, and lay them in Water a Day or two before

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before you use them ; but let them dry again before you put them in Bottles, lest they should happen to turn mouldy : With this Care you may make good Drink, and preserve it to answer your Expectation.

In the Bottling of Drink you may also observe, that the Top and Middle of the Hogthead is the strongest, and will sooner rise in the Bottles than the Bottom : And when once you begin to bottle a Vessel of any Liquor, be sure not to leave it till it is all compleated, for else you will have some of one Taste, and some of another.

If you find that a Vessel of Drink begins to grow flat whilst it is in common Draught, bottle it, and into every Bottle put a Piece of Loaf-Sugar, about the Quantity of a Walnut, which will make the Drink rise and come to itself ; and, to forward its Ripening, you may set some Bottles in Hay in a warm Place ; but Straw will not assist its Ripening.

Where there are not good Cellars, Holes have been sunk in the Ground, and large Oil-Jars put into them, and the Earth filled close about the Sides. One of these Jars may hold about a dozen Quart Bottles, and will keep the Drink very well ; but the Tops of the Jars must be kept close covered up : And in Winter-time, when the Weather is frosty, shut up all the Lights or Windows into such Cellars, and cover them close with fresh Horse dung, or Horse-litter ; but it is much better to have no Lights or Windows at all to any Cellar, for the Reasons given above.

If there has been an Opportunity of brewing a good Stock of Small-Beer in *March* and *October*, some of it may be bottled at six Months End, putting into every Bottle a Lump of Loaf-Sugar as big as a Walnut ; this especially will be very refreshing Drink in the Summer : Or if you happen to brew in Summer, and are desirous of brisk Small-Beer, bottle it as above, as soon as it has done working.

F I N I S.



The following TABLES are calculated for the Use of those not conversant in Arithmetic, that they may at one View, either at Market, or when they return Home, reckon what any thing comes to.

### An Useful TABLE to be got by Heart.

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### An Explanation of the Valuation TABLES.

Observe under the Words [Value of] a Figure of 2 twice one Farthing is one Halfpenny, and twice one Penny Farthing is two Pence Halfpenny, as at the End of the Line of the first Page.

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5	0	0	0	1	0	0	0	2	2	0	0	0	3	3	0	0	0	0	5	1
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50	0	1	0	2	0	0	0	25	0	0	0	3	1	2	0	0	0	4	50	2
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[24]	0	1	9	0	0	0	0	33	0	0	0	5	3	0	0	0	0	7	4	0
100	0	2	1	0	0	0	0	40	0	0	0	6	3	0	0	0	0	8	4	0
112	0	2	4	0	0	0	0	48	0	0	0	7	0	0	0	0	0	9	4	0
200	0	4	2	0	0	0	0	8	4	0	0	12	6	0	0	0	16	8	0	0
300	0	6	3	0	0	12	6	0	0	18	9	0	0	1	5	0	2	11	8	0
400	0	8	4	0	0	16	8	0	0	24	12	0	0	2	8	0	3	1	3	0
500	0	10	5	0	0	20	10	0	0	30	15	0	0	3	13	0	4	2	12	0

[A]



value of	1 Penny 2 fart.			1 Penny 3 fart.			Twopence.			2 pence farth.			2 Pence 2 fart.		
	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d.	l.	s.	d. f.	l.	s.	d. f.
2	0	0	3 0	0	0	3 2	0	0	4	0	0	4 2	0	0	5 0
3	0	0	4 2	0	0	5 1	0	0	6	0	0	6 3	0	0	7 2
4	0	0	6 0	0	0	7 0	0	0	8	0	0	9 0	0	0	10 0
5	0	0	7 2	0	0	8 3	0	0	10	0	0	11 1	0	1	0 2
6	0	0	9 0	0	0	10 2	0	1	0	0	1	1 2	0	1	3 0
7	0	0	10 2	0	1	0 1	0	1	2	0	1	3 3	0	1	5 2
8	0	1	0 0	0	1	2 0	0	1	4	0	1	6 0	0	1	8 0
9	0	1	1 2	0	1	3 3	0	1	6	0	1	8 1	0	1	10 0
10	0	1	3 0	0	1	5 2	0	1	8	0	1	10 2	0	2	1 0
11	0	1	4 2	0	1	7 1	0	1	10	0	2	0 3	0	2	3 2
12	0	1	6 0	0	1	9 0	0	2	0	0	2	3 0	0	2	6 0
13	0	1	7 2	0	1	10 3	0	2	2	0	2	5 1	0	2	8 2
14	0	1	9 0	0	2	0 2	0	2	4	0	2	7 2	0	2	11 0
15	0	1	10 2	0	2	2 1	0	2	6	0	2	9 3	0	3	1 2
16	0	2	0 0	0	2	4 0	0	2	8	0	3	0 0	0	3	4 0
17	0	2	1 2	0	2	5 3	0	2	10	0	3	2 1	0	3	6 2
18	0	2	3 0	0	2	7 2	0	3	0	0	3	4 2	0	3	9 0
19	0	2	4 2	0	2	9 1	0	3	2	0	3	6 3	0	3	11 2
20	0	2	6 0	0	2	11 0	0	3	4	0	3	9 0	0	4	2 0
21	0	2	7 2	0	3	0 3	0	3	6	0	3	11 1	0	4	4 2
22	0	2	9 0	0	3	2 2	0	3	8	0	4	1 2	0	4	7 0
23	0	2	10 2	0	3	4 1	0	3	10	0	4	3 3	0	4	9 2
24	0	3	0 0	0	3	6 0	0	4	0	0	4	6 0	0	5	0 0
25	0	3	1 2	0	3	7 3	0	4	2	0	4	8 1	0	5	2 2
26	0	3	3 0	0	3	9 2	0	4	4	0	4	10 2	0	5	5 0
27	0	3	4 2	0	3	11 1	0	4	6	0	5	0 3	0	5	7 2
[28]	0	3	6 0	0	4	1 0	0	4	8	0	5	3 0	0	5	10 0
29	0	3	7 2	0	4	2 3	0	4	10	0	5	5 1	0	6	0 2
30	0	3	9 0	0	4	4 2	0	5	0	0	5	7 2	0	6	3 0
31	0	3	10 2	0	4	6 1	0	5	2	0	5	9 3	0	6	5 2
32	0	4	0 0	0	4	8 0	0	5	4	0	6	0 0	0	6	8 0
33	0	4	1 2	0	4	9 3	0	5	6	0	6	2 1	0	6	10 2
34	0	4	3 0	0	4	11 2	0	5	8	0	6	4 2	0	7	1 0
35	0	4	4 2	0	5	1 1	0	5	10	0	6	6 3	0	7	3 2
36	0	4	6 0	0	5	3 0	0	6	0	0	6	9 0	0	7	6 0
37	0	4	7 2	0	5	4 3	0	6	2	0	6	11 1	0	7	8 2
38	0	4	9 0	0	5	6 2	0	6	4	0	7	1 2	0	7	11 0
39	0	4	10 2	0	5	8 1	0	6	6	0	7	3 3	0	8	1 2
40	0	5	0 0	0	5	10 0	0	6	8	0	7	6 0	0	8	4 0
41	0	5	1 2	0	5	11 3	0	6	10	0	7	8 1	0	8	6 2
42	0	5	3 0	0	6	1 2	0	7	0	0	7	10 2	0	8	9 0
43	0	5	4 2	0	6	3 1	0	7	2	0	8	0 3	0	8	11 2
44	0	5	6 0	0	6	5 0	0	7	4	0	8	3 0	0	9	2 0
45	0	5	7 2	0	6	6 3	0	7	6	0	8	5 1	0	9	4 2
46	0	5	9 0	0	6	8 2	0	7	8	0	8	7 2	0	9	7 0
47	0	5	10 2	0	6	10 1	0	7	10	0	8	9 3	0	9	9 2
48	0	6	0 0	0	7	0 0	0	8	0	0	9	0 0	0	10	0 0
49	0	6	1 2	0	7	1 3	0	8	2	0	9	2 1	0	10	2 2
50	0	6	3 0	0	7	3 2	0	8	4	0	9	4 2	0	10	5 0
[56]	0	7	0 0	0	8	2 0	0	9	4	0	10	6 0	0	11	8 0
[84]	0	10	6 0	0	12	3 0	0	14	0	0	15	9 0	0	17	6 0
100	0	12	6 0	0	14	7 0	0	16	8	0	18	9 0	1	0	10 0
112	0	14	0 0	0	16	4 0	0	18	8	1	1	0 0	1	3	4 0
200	1	5	0 0	1	9	2 0	1	13	4	1	17	6 0	2	1	8 0
300	1	17	6 0	2	3	9 0	2	10	0	2	16	3 0	3	2	6 0
400	2	10	0 0	2	18	4 0	3	6	8	3	15	0 0	4	3	4 0
500	3	2	6 0	3	12	11 0	4	3	4	4	13	9 0	5	4	2 0

value of	
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[55]	
[14]	
100	
112	
200	
300	
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value of	2pence 3 far.			3 Pence.			3 pence fart.			3pence 2 far.			3pence 3 far.		
	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.
2	0	0	5 2	0	0	6 0	0	0	6 2	0	0	7 0	0	0	7 2
3	0	0	8 1	0	0	9 0	0	0	9 3	0	0	10 2	0	0	11 1
4	0	0	11 0	0	1	0 0	0	1	1 0	0	1	2 0	0	1	3 0
5	0	1	1 3	0	1	3 0	0	1	4 1	0	1	5 2	0	1	6 3
6	0	1	4 2	0	1	6 0	0	1	7 2	0	1	9 0	0	1	10 2
7	0	1	7 1	0	1	9 0	0	1	10 3	0	2	0 2	0	2	2 1
8	0	1	10 0	0	2	0 0	0	2	2 0	0	2	4 0	0	2	6 0
9	0	2	0 3	0	2	3 0	0	2	5 1	0	2	7 2	0	2	9 3
10	0	2	3 2	0	2	6 0	0	2	8 2	0	2	11 0	0	3	1 2
11	0	2	6 1	0	2	9 0	0	2	11 3	0	3	2 2	0	3	5 2
12	0	2	9 0	0	3	0 0	0	3	3 0	0	3	6 0	0	3	9 0
13	0	2	11 3	0	3	3 0	0	3	6 1	0	3	9 2	0	4	0 3
14	0	3	2 2	0	3	6 0	0	3	9 2	0	4	1 0	0	4	4 2
15	0	3	5 1	0	3	9 0	0	4	0 3	0	4	4 2	0	4	8 0
16	0	3	8 0	0	4	0 0	0	4	4 0	0	4	8 0	0	5	0 0
17	0	3	10 3	0	4	3 0	0	4	7 1	0	4	11 2	0	5	3 3
18	0	4	1 2	0	4	6 0	0	4	10 2	0	5	3 0	0	5	7 2
19	0	4	4 1	0	4	9 0	0	5	1 3	0	5	6 2	0	5	11 1
20	0	4	7 0	0	5	0 0	0	5	5 0	0	5	10 0	0	6	3 0
21	0	4	9 3	0	5	3 0	0	5	8 1	0	6	1 2	0	6	6 3
22	0	5	0 2	0	5	6 0	0	5	11 2	0	6	5 0	0	6	10 2
23	0	5	3 1	0	5	9 0	0	6	2 3	0	6	8 2	0	7	2 1
24	0	5	6 0	0	6	0 0	0	6	6 0	0	7	0 0	0	7	6 0
25	0	5	8 3	0	6	3 0	0	6	9 1	0	7	3 2	0	7	9 3
26	0	5	11 2	0	6	6 0	0	7	0 2	0	7	7 0	0	8	1 2
27	0	6	2 1	0	6	9 0	0	7	3 3	0	7	10 2	0	8	5 0
28	0	6	5 0	0	7	0 0	0	7	7 0	0	8	2 0	0	8	9 0
29	0	6	7 3	0	7	3 0	0	7	10 1	0	8	5 2	0	9	0 3
30	0	6	10 2	0	7	6 0	0	8	1 2	0	8	9 0	0	9	4 2
31	0	7	1 1	0	7	9 0	0	8	4 3	0	9	0 2	0	9	8 1
32	0	7	4 0	0	8	0 0	0	8	8 0	0	9	4 0	0	10	0 0
33	0	7	6 3	0	8	3 0	0	8	11 1	0	9	7 2	0	10	3 3
34	0	7	9 2	0	8	6 0	0	9	2 2	0	9	11 0	0	10	7 2
35	0	8	0 1	0	8	9 0	0	9	5 3	0	10	2 2	0	10	11 1
36	0	8	3 0	0	9	0 0	0	9	9 0	0	10	6 0	0	11	3 0
37	0	8	5 3	0	9	3 0	0	10	0 1	0	10	9 2	0	11	6 3
38	0	8	8 2	0	9	6 0	0	10	3 2	0	11	1 0	0	11	10 2
39	0	8	11 1	0	9	9 0	0	10	6 3	0	11	4 2	0	12	2 1
40	0	9	2 0	0	10	0 0	0	10	10 0	0	11	8 0	0	12	6 0
41	0	9	4 3	0	10	3 0	0	11	1 1	0	11	11 2	0	12	9 3
42	0	9	7 2	0	10	6 0	0	11	4 2	0	12	3 0	0	13	1 2
43	0	9	10 1	0	10	9 0	0	11	7 3	0	12	6 2	0	13	5 1
44	0	10	1 0	0	11	0 0	0	11	11 0	0	12	10 0	0	13	9 0
45	0	10	3 3	0	11	3 0	0	12	2 1	0	13	1 2	0	14	0 3
46	0	10	6 2	0	11	6 0	0	12	5 2	0	13	5 0	0	14	4 2
47	0	10	9 1	0	11	9 0	0	12	8 3	0	13	8 2	0	14	8 1
48	0	11	0 0	0	12	0 0	0	13	0 0	0	14	0 0	0	15	0 0
49	0	11	2 3	0	12	3 0	0	13	3 1	0	14	3 2	0	15	3 3
50	0	11	5 2	0	12	6 0	0	13	6 2	0	14	7 0	0	15	7 2
51	0	12	10 0	0	14	0 0	0	15	2 0	0	16	4 0	0	17	6 0
52	0	12	3 0	1	1	0 0	1	2	9 0	1	4	6 0	1	6	3 0
100	1	2	11 0	1	5	0 0	1	7	1 0	1	9	2 0	1	11	3 0
120	1	5	8 0	1	8	0 0	1	10	4 0	1	12	8 0	1	15	0 0
200	2	5	10 0	2	10	0 0	2	14	2 0	2	18	4 0	3	2	6 0
300	3	8	9 0	3	15	0 0	4	1	3 0	4	7	6 0	4	13	9 0
400	4	11	8 0	5	0 0	0 0	5	8	0 0	5	16	8 0	6	5	0 0
500	5	14	7 0	6	5 0	0 0	6	15	5 0	7	5	10 0	7	16	3 0

value of	Four Pence.				4pencefarth.				4pencez fart.				4pence3 fart.				Five pence.				value of
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	
2	0	0	8	0	0	0	8	2	0	0	9	0	0	0	9	2	0	0	10	0	2
3	0	1	0	0	0	1	0	3	0	1	1	2	0	0	1	2	0	1	3	0	3
4	0	1	4	0	0	1	5	0	0	1	6	0	0	0	1	7	0	1	8	0	4
5	0	1	8	0	0	1	9	1	0	1	10	2	0	0	1	11	3	0	2	1	5
6	0	2	0	0	0	2	1	2	0	2	3	0	0	0	2	4	2	0	2	6	6
7	0	2	4	0	0	2	5	3	0	2	7	2	0	0	2	9	1	0	2	11	7
8	0	2	8	0	0	2	10	0	0	3	0	0	0	0	3	2	0	3	4	0	8
9	0	3	0	0	0	3	2	1	0	3	4	2	0	0	3	6	3	0	3	9	9
10	0	3	4	0	0	3	6	2	0	3	9	0	0	0	3	11	2	0	4	0	10
11	0	3	8	0	0	3	10	3	0	4	1	2	0	0	4	4	1	0	4	7	11
12	0	4	0	0	0	4	3	0	0	4	6	0	0	0	4	9	0	0	5	0	12
13	0	4	4	0	0	4	7	1	0	4	10	2	0	0	5	1	3	0	5	5	13
14	0	4	8	0	0	4	11	2	0	5	3	0	0	0	5	6	2	0	5	10	14
15	0	5	0	0	0	5	3	3	0	5	7	2	0	0	5	11	1	0	6	3	15
16	0	5	4	0	0	5	8	0	0	6	0	0	0	0	6	4	0	0	6	8	16
17	0	5	8	0	0	6	0	1	0	6	4	2	0	0	6	8	3	0	7	1	17
18	0	6	0	0	0	6	4	2	0	6	9	0	0	0	7	1	2	0	7	6	18
19	0	6	4	0	0	6	8	3	0	7	1	2	0	0	7	6	1	0	7	11	19
20	0	6	8	0	0	7	1	0	0	7	6	0	0	0	7	11	0	0	8	4	20
21	0	7	0	0	0	7	5	1	0	7	10	2	0	0	8	3	3	0	8	9	21
22	0	7	4	0	0	7	9	2	0	8	3	0	0	0	8	8	2	0	9	2	22
23	0	7	8	0	0	8	1	3	0	8	7	2	0	0	9	1	1	0	9	7	23
24	0	8	0	0	0	8	6	0	0	9	0	0	0	0	9	6	0	0	10	0	24
25	0	8	4	0	0	8	10	1	0	9	4	2	0	0	9	10	3	0	10	5	25
26	0	8	8	0	0	9	2	2	0	9	9	0	0	0	10	3	2	0	10	10	26
27	0	9	0	0	0	9	6	3	0	10	1	2	0	0	10	8	1	0	11	3	27
[28]	0	9	4	0	0	9	11	0	0	10	6	0	0	0	11	1	0	0	11	8	[28]
29	0	9	8	0	0	10	3	1	0	10	10	2	0	0	11	5	3	0	12	1	29
30	0	10	0	0	0	10	7	2	0	11	3	0	0	0	11	10	2	0	12	6	30
31	0	10	4	0	0	10	11	3	0	11	7	2	0	0	12	3	1	0	12	11	31
32	0	10	8	0	0	11	4	0	0	12	0	0	0	0	12	8	0	0	13	4	32
33	0	11	0	0	0	11	8	1	0	12	4	2	0	0	13	0	3	0	13	9	33
34	0	11	4	0	0	12	0	2	0	12	9	0	0	0	13	5	2	0	14	2	34
35	0	11	8	0	0	12	4	3	0	13	1	2	0	0	13	10	1	0	14	7	35
36	0	12	0	0	0	12	9	0	0	13	6	0	0	0	14	3	0	0	15	0	36
37	0	12	4	0	0	13	1	1	0	13	10	2	0	0	14	7	3	0	15	5	37
38	0	12	8	0	0	13	5	2	0	14	3	0	0	0	15	0	1	0	15	10	38
39	0	13	0	0	0	13	9	3	0	14	7	2	0	0	15	5	2	0	16	3	39
40	0	13	4	0	0	14	2	0	0	15	0	0	0	0	15	10	0	0	16	8	40
41	0	13	8	0	0	14	6	1	0	15	4	2	0	0	16	2	3	0	17	1	41
42	0	14	0	0	0	14	10	2	0	15	9	0	0	0	16	7	2	0	17	6	42
43	0	14	4	0	0	15	2	3	0	16	1	2	0	0	17	0	1	0	17	11	43
44	0	14	8	0	0	15	7	0	0	16	6	0	0	0	17	5	0	0	18	4	44
45	0	15	0	0	0	15	11	1	0	16	10	2	0	0	17	9	3	0	18	9	45
46	0	15	4	0	0	16	3	2	0	17	3	0	0	0	18	2	2	0	19	2	46
47	0	15	8	0	0	16	7	3	0	17	7	2	0	0	18	7	1	0	19	7	47
48	0	16	0	0	0	17	0	0	0	18	0	0	0	0	19	0	0	0	20	0	48
49	0	16	4	0	0	17	4	1	0	18	4	2	0	0	19	4	3	1	0	5	49
50	0	16	8	0	0	17	8	2	0	18	9	0	0	0	19	9	2	1	0	10	50
[51]	0	18	8	0	0	19	10	0	1	1	0	0	1	2	2	0	1	3	4	0	[51]
[34]	1	8	0	0	1	9	9	0	1	11	6	0	1	13	3	0	1	15	0	0	[34]
100	1	13	4	0	1	15	5	0	1	17	6	0	1	19	7	0	2	1	8	0	100
112	1	17	4	0	1	19	8	0	2	2	0	0	2	4	4	0	2	6	8	0	112
200	3	6	8	0	3	10	10	0	3	15	0	0	3	17	2	0	4	3	4	0	200
300	5	0	0	0	5	6	3	0	5	12	6	0	5	18	9	0	6	5	0	0	300
400	6	13	4	0	7	1	8	0	7	10	0	0	7	18	4	0	8	0	8	0	400
500	8	6	8	0	8	17	1	0	9	7	6	0	9	17	11	0	10	8	4	0	500

value of	5 pence 1 far.			5 pence 2 far.			5 pence 3 far.			Six pence.			6 pence 1 far.		
	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.
2	0	0	10	2	0	0	11	0	0	0	11	2	0	1	0
3	0	1	3	3	0	1	4	2	0	1	5	1	0	1	6
4	0	1	9	0	1	10	0	0	0	1	11	0	0	2	1
5	0	2	2	1	0	2	3	2	0	2	4	3	0	2	7
6	0	2	7	2	0	2	9	0	0	2	10	2	0	3	1
8	0	3	0	3	0	3	2	2	0	3	4	1	0	3	7
7	0	3	6	0	3	8	0	0	0	3	10	0	0	4	2
9	0	3	11	1	0	4	1	2	0	4	3	3	0	4	8
10	0	4	4	2	0	4	7	0	0	4	9	2	0	5	2
11	0	4	9	3	0	5	0	2	0	5	3	1	0	5	8
12	0	5	3	0	0	5	6	0	0	5	9	0	0	6	3
13	0	5	8	1	0	5	11	2	0	6	2	3	0	6	9
14	0	6	1	2	0	6	5	0	0	6	8	2	0	7	3
15	0	6	6	3	0	6	10	2	0	7	2	1	0	7	9
16	0	7	0	0	0	7	4	0	0	7	8	0	0	8	4
17	0	7	5	1	0	7	9	2	0	8	1	3	0	8	10
18	0	7	10	2	0	8	3	0	0	8	7	2	0	9	4
19	0	8	3	3	0	8	8	2	0	9	1	1	0	9	10
20	0	8	9	0	0	9	2	0	0	9	7	0	0	10	5
21	0	9	2	1	0	9	7	2	0	10	0	3	0	10	11
22	0	9	7	2	0	10	1	0	0	10	6	2	0	11	5
23	0	10	0	3	0	10	6	2	0	11	0	1	0	11	11
24	0	10	6	0	0	11	0	0	0	11	6	0	0	12	6
25	0	11	1	0	0	11	5	2	0	11	11	0	0	12	13
26	0	11	4	2	0	11	11	0	0	12	5	2	0	13	6
27	0	11	9	3	0	12	4	2	0	12	11	1	0	14	0
28	0	12	3	0	0	12	10	0	0	13	5	0	0	14	7
29	0	12	8	1	0	13	3	2	0	13	10	3	0	15	1
30	0	13	1	2	0	13	9	0	0	14	4	2	0	15	7
31	0	13	6	3	0	14	2	2	0	14	10	1	0	16	1
32	0	14	0	0	0	14	8	0	0	15	4	0	0	16	8
33	0	14	5	1	0	15	1	2	0	15	9	3	0	17	2
34	0	14	10	2	0	15	7	0	0	16	3	2	0	17	8
35	0	15	3	3	0	16	0	2	0	16	9	1	0	18	3
36	0	15	9	0	0	16	6	0	0	17	3	0	0	18	9
37	0	16	2	1	0	16	11	2	0	17	8	3	0	19	3
38	0	16	7	2	0	17	5	0	0	18	2	2	0	19	9
39	0	17	0	3	0	17	10	2	0	18	8	1	0	20	3
40	0	17	6	0	0	18	4	0	0	19	2	0	0	1	10
41	0	17	11	1	0	18	9	2	0	19	7	3	0	1	16
42	0	18	4	2	0	19	3	0	0	20	1	2	0	2	12
43	0	18	9	3	0	19	8	2	0	21	0	7	0	2	18
44	0	19	3	0	0	20	2	0	0	22	1	1	0	3	14
45	0	19	8	1	0	20	7	2	0	23	1	6	0	3	20
46	1	0	1	2	0	21	1	0	0	24	1	2	0	4	16
47	1	0	6	3	0	21	6	2	0	25	1	7	0	4	22
48	1	1	0	0	0	22	0	0	0	26	1	3	0	5	18
49	1	1	5	1	0	22	5	2	0	27	1	8	0	5	24
50	1	1	10	2	0	23	0	0	0	28	1	13	0	6	30
51	1	2	4	3	0	23	5	0	0	29	1	18	0	6	36
52	1	2	9	4	0	24	0	0	0	30	1	23	0	7	42
53	1	3	3	5	0	24	5	0	0	31	1	28	0	7	48
54	1	3	8	6	0	25	0	0	0	32	1	33	0	8	54
55	1	3	13	7	0	25	5	0	0	33	1	38	0	8	60
56	1	4	1	8	0	26	0	0	0	34	1	43	0	9	66
57	1	4	6	9	0	26	5	0	0	35	1	48	0	9	72
58	1	4	11	10	0	27	0	0	0	36	1	53	0	10	78
59	1	5	5	11	0	27	5	0	0	37	1	58	0	10	84
60	1	5	10	12	0	28	0	0	0	38	1	63	0	11	90
61	1	5	15	13	0	28	5	0	0	39	1	68	0	11	96
62	1	6	1	14	0	29	0	0	0	40	1	73	0	12	102
63	1	6	6	15	0	29	5	0	0	41	1	78	0	12	108
64	1	6	11	16	0	30	0	0	0	42	1	83	0	13	114
65	1	6	16	17	0	30	5	0	0	43	1	88	0	13	120
66	1	7	1	18	0	31	0	0	0	44	1	93	0	14	126
67	1	7	6	19	0	31	5	0	0	45	1	98	0	14	132
68	1	7	11	20	0	32	0	0	0	46	1	103	0	15	138
69	1	7	16	21	0	32	5	0	0	47	1	108	0	15	144
70	1	8	1	22	0	33	0	0	0	48	1	113	0	16	150
71	1	8	6	23	0	33	5	0	0	49	1	118	0	16	156
72	1	8	11	24	0	34	0	0	0	50	1	123	0	17	162
73	1	8	16	25	0	34	5	0	0	51	1	128	0	17	168
74	1	9	1	26	0	35	0	0	0	52	1	133	0	18	174
75	1	9	6	27	0	35	5	0	0	53	1	138	0	18	180
76	1	9	11	28	0	36	0	0	0	54	1	143	0	19	186
77	1	9	16	29	0	36	5	0	0	55	1	148	0	19	192
78	1	10	1	30	0	37	0	0	0	56	1	153	0	20	198
79	1	10	6	31	0	37	5	0	0	57	1	158	0	20	204
80	1	10	11	32	0	38	0	0	0	58	1	163	0	21	210
81	1	10	16	33	0	38	5	0	0	59	1	168	0	21	216
82	1	11	1	34	0	39	0	0	0	60	1	173	0	22	222
83	1	11	6	35	0	39	5	0	0	61	1	178	0	22	228
84	1	11	11	36	0	40	0	0	0	62	1	183	0	23	234
85	1	11	16	37	0	40	5	0	0	63	1	188	0	23	240
86	1	12	1	38	0	41	0	0	0	64	1	193	0	24	246
87	1	12	6	39	0	41	5	0	0	65	1	198	0	24	252
88	1	12	11	40	0	42	0	0	0	66	1	203	0	25	258
89	1	12	16	41	0	42	5	0	0	67	1	208	0	25	264
90	1	13	1	42	0	43	0	0	0	68	1	213	0	26	270
91	1	13	6	43	0	43	5	0	0	69	1	218	0	26	276
92	1	13	11	44	0	44	0	0	0	70	1	223	0	27	282
93	1	13	16	45	0	44	5	0	0	71	1	228	0	27	288
94	1	14	1	46	0	45	0	0	0	72	1	233	0	28	294
95	1	14	6	47	0	45	5	0	0	73	1	238	0	28	300
96	1	14	11	48	0	46	0	0	0	74	1	243	0	29	306
97	1	14	16	49	0	46	5	0	0	75	1	248	0	29	312
98	1	15	1	50	0	47	0	0	0	76	1	253	0	30	318
99	1	15	6	51	0	47	5	0	0	77	1	258	0	30	324
100	1	15	11	52	0	48	0	0	0	78	1	263	0	31	330



value of	6 pence 2 far.	6 pence 3 far.	Sevenpence	7 Pence farth.	7 pence 2 far.	value of
l. s. d. f.	l. s. d. f.	l. s. d. f.	l. s. d.	l. s. d. f.	l. s. d. f.	l. s. d. f.
2	0 1 1 0	0 1 1 2	0 1 2	0 1 2 2	0 1 3 0	2
3	0 1 7 2	0 1 8 1	0 1 9	0 1 9 3	0 1 10 1	3
4	0 2 2 0	0 2 3 0	0 2 4	0 2 5 0	0 2 6 0	4
5	0 2 8 2	0 2 9 3	0 2 11	0 3 0 1	0 3 1 2	5
6	0 3 3 0	0 3 4 2	0 3 6	0 3 7 2	0 3 8 0	6
7	0 3 9 2	0 3 11 1	0 4 1	0 4 2 3	0 4 3 4	7
8	0 4 4 0	0 4 6 0	0 4 8	0 4 10 0	0 5 0 0	8
9	0 4 10 2	0 5 0 3	0 5 3	0 5 5 1	0 5 7 3	9
10	0 5 5 0	0 5 7 2	0 5 10	0 6 0 2	0 6 3 0	10
11	0 5 11 2	0 6 2 1	0 6 5	0 6 7 3	0 6 10 2	11
12	0 6 6 0	0 6 9 0	0 7 0	0 7 3 0	0 7 6 0	12
13	0 7 0 2	0 7 3 3	0 7 7	0 7 10 1	0 8 1 2	13
14	0 7 7 0	0 7 10 2	0 8 2	0 8 5 2	0 8 9 4	14
15	0 8 1 2	0 8 5 1	0 8 9	0 9 0 3	0 9 4 3	15
16	0 8 8 0	0 9 0 0	0 9 4	0 9 8 0	0 10 0 0	16
17	0 9 2 2	0 9 6 3	0 9 11	0 10 3 1	0 10 7 2	17
18	0 9 9 0	0 10 1 2	0 10 6	0 10 10 2	0 11 3 0	18
19	0 10 3 2	0 10 8 1	0 11 1	0 11 5 3	0 11 10 2	19
20	0 10 10 0	0 11 3 0	0 11 8	0 12 1 0	0 12 6 0	20
21	0 11 4 2	0 11 9 3	0 12 3	0 12 8 1	0 13 1 1	21
22	0 11 11 0	0 12 4 2	0 12 10	0 13 3 2	0 13 8 0	22
23	0 12 5 2	0 12 11 1	0 13 5	0 13 10 3	0 14 2 2	23
24	0 13 0 0	0 13 6 0	0 14 0	0 14 6 0	0 15 0 0	24
25	0 13 6 2	0 14 0 3	0 14 7	0 15 1 1	0 15 7 2	25
26	0 14 1 0	0 14 7 2	0 15 2	0 15 8 2	0 16 3 0	26
27	0 14 7 2	0 15 2 1	0 15 9	0 16 3 3	0 16 10 2	27
28	0 15 2 0	0 15 9 0	0 16 4	0 16 11 0	0 17 6 0	28
29	0 15 8 2	0 16 3 3	0 16 11	0 17 6 1	0 18 1 2	29
30	0 16 3 0	0 16 10 2	0 17 6	0 18 1 2	0 18 9 0	30
31	0 16 9 2	0 17 5 1	0 18 1	0 18 8 3	0 19 4 1	31
32	0 17 4 0	0 18 0 0	0 18 8	0 19 4 0	1 0 0 0	32
33	0 17 10 2	0 18 6 3	0 19 3	0 19 11 1	1 0 7 3	33
34	0 18 5 0	0 19 1 2	0 19 10	1 0 6 2	1 1 3 0	34
35	0 18 11 2	0 19 8 1	1 0 5	1 1 1 3	1 1 10 2	35
36	0 19 6 0	1 0 3 0	1 1 0	1 1 9 0	1 2 6 0	36
37	1 0 0 2	1 0 9 3	1 1 7	1 2 4 1	1 3 1 2	37
38	1 0 7 0	1 1 4 2	1 2 2	1 2 11 2	1 3 9 0	38
39	1 1 1 2	1 1 11 1	1 2 9	1 3 6 3	1 4 4 1	39
40	1 1 8 0	1 2 6 0	1 3 4	1 4 2 0	1 5 0 0	40
41	1 2 2 2	1 3 0 3	1 3 11	1 4 9 1	1 5 7 2	41
42	1 2 9 0	1 3 7 2	1 4 6	1 5 4 2	1 6 3 0	42
43	1 3 3 2	1 4 2 1	1 5 1	1 5 11 3	1 6 10 2	43
44	1 3 10 0	1 4 9 0	1 5 8	1 6 7 0	1 7 6 0	44
45	1 4 4 2	1 5 3 3	1 6 3	1 7 2 1	1 8 1 2	45
46	1 4 11 0	1 5 10 2	1 6 10	1 7 9 2	1 8 9 0	46
47	1 5 5 2	1 6 5 1	1 7 5	1 8 4 3	1 9 4 2	47
48	1 6 0 0	1 7 0 0	1 8 0	1 9 0 0	1 10 0 0	48
49	1 6 6 2	1 7 6 3	1 8 7	1 9 7 1	1 10 7 3	49
50	1 7 1 0	1 8 1 2	1 9 2	1 10 2 2	1 11 3 0	50
[56]	1 10 4 0	1 11 6 0	1 12 8	1 13 10 0	1 15 0 0	[56]
[84]	2 5 6 0	2 7 3 0	2 9 0	2 10 9 0	2 12 6 0	[84]
100	2 14 2 0	2 16 3 0	2 18 4	3 0 5 0	3 2 6 0	100
112	3 8 8 0	3 3 0 0	3 5 4	3 7 8 0	3 10 0 0	112
200	5 8 4 0	5 12 6 0	5 16 8	6 0 10 0	6 5 0 0	200
300	8 2 6 0	8 8 9 0	8 15 0	9 1 3 0	9 7 6 0	300
400	10 16 8 0	11 5 0 0	11 13 4	12 1 8 0	12 10 0 0	400
500	13 10 10 0	14 1 3 0	14 11 8	15 2 1 0	15 12 6 0	500

value of	7 pence 3 far.			Eightpence			8 pence farth.			8 pence 2 farth.			8 pence 3 farth.		
	l.	s.	d. f.	l.	s.	d.	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.
2	0	1	3 2	0	1	4	0	1	4 2	0	1	5 0	0	1	5 2
3	0	1	11 1	0	2	0	0	2	0 3	0	2	1 2	0	2	2 1
4	0	2	7 0	0	2	8	0	2	9 0	0	2	10 0	0	2	11 0
5	0	3	2 3	0	3	4	0	3	5 1	0	3	6 2	0	3	7 3
6	0	3	10 2	0	4	0	0	4	1 2	0	4	3 0	0	4	4 2
7	0	4	6 1	0	4	8	0	4	9 3	0	4	11 2	0	5	1 1
8	0	5	2 0	0	5	4	0	5	6 0	0	5	8 6	0	5	10 0
9	0	5	9 3	0	6	0	0	6	2 1	0	6	4 2	0	6	6 3
10	0	6	4 2	0	6	8	0	6	10 2	0	7	1 0	0	7	3 2
11	0	7	1 1	0	7	4	0	7	6 3	0	7	9 2	0	8	0 1
12	0	7	9 0	0	8	0	0	8	3 0	0	8	6 0	0	8	9 0
13	0	8	4 3	0	8	8	0	8	11 1	0	9	2 2	0	9	5 3
14	0	9	0 2	0	9	4	0	9	7 2	0	9	11 0	0	10	2 2
15	0	9	8 1	0	10	0	0	10	3 3	0	10	7 2	0	10	11 1
16	0	10	4 0	0	10	8	0	11	0 0	0	11	4 0	0	11	8 0
17	0	10	11 3	0	11	4	0	11	8 1	0	12	0 2	0	12	4 3
18	0	11	7 2	0	12	0	0	12	4 2	0	12	9 0	0	13	1 2
19	0	12	3 1	0	12	8	0	13	0 3	0	13	5 2	0	13	10 1
20	0	12	11 0	0	13	4	0	13	9 0	0	14	2 0	0	14	7 0
21	0	13	6 3	0	14	0	0	14	5 1	0	14	10 2	0	15	3 3
22	0	14	2 2	0	14	8	0	15	1 2	0	15	7 0	0	16	0 2
23	0	14	10 1	0	15	4	0	15	9 3	0	16	3 2	0	16	9 1
24	0	15	6 0	0	16	0	0	16	6 0	0	17	0 0	0	17	6 0
25	0	16	1 3	0	16	8	0	17	2 1	0	17	8 2	0	18	2 3
26	0	16	9 2	0	17	4	0	17	10 2	0	18	5 0	0	18	11 2
27	0	17	5 1	0	18	0	0	18	6 3	0	19	1 2	0	19	8 1
[28]	0	18	1 0	0	18	8	0	19	3 0	0	19	10 0	1	0	5 0
29	0	18	8 3	0	19	4	0	19	11 1	1	0	6 2	1	1	1 3
30	0	19	4 2	1	0	0	1	0	7 2	1	1	3 0	1	1	10 2
31	1	0	0 1	1	0	8	1	1	3 3	1	1	11 2	1	2	7 1
32	1	0	8 0	1	1	4	1	2	0 0	1	2	8 0	1	3	4 0
33	1	1	3 3	1	2	0	1	2	8 1	1	3	4 2	1	4	0 3
34	1	1	11 2	1	2	8	1	3	4 2	1	4	1 0	1	4	9 2
35	1	2	7 1	1	3	4	1	4	0 3	1	4	9 2	1	5	6 1
36	1	3	3 0	1	4	0	1	4	9 0	1	5	6 0	1	6	3 0
37	1	3	10 3	1	4	8	1	5	5 1	1	6	2 2	1	6	11 3
38	1	4	6 2	1	5	4	1	6	1 2	1	6	11 0	1	7	8 2
39	1	5	2 1	1	6	0	1	6	9 3	1	7	7 2	1	8	5 1
40	1	5	10 0	1	6	8	1	7	6 0	1	8	4 0	1	9	2 0
41	1	6	5 3	1	7	4	1	8	2 1	1	9	0 2	1	9	10 3
42	1	7	1 2	1	8	0	1	8	10 2	1	9	9 0	1	10	7 2
43	1	7	9 1	1	8	8	1	9	6 3	1	10	5 2	1	11	4 1
44	1	8	5 0	1	9	4	1	10	3 0	1	11	2 0	1	12	1 0
45	1	9	0 3	1	10	0	1	10	11 1	1	11	10 2	1	12	9 3
46	1	9	8 2	1	10	8	1	11	7 2	1	12	7 0	1	13	6 2
47	1	10	4 1	1	11	4	1	12	3 3	1	13	3 2	1	14	3 1
48	1	11	0 0	1	12	0	1	13	0 0	1	14	0 0	1	15	0 0
49	1	11	7 3	1	12	8	1	13	8 1	1	14	8 2	1	15	8 3
50	1	12	3 2	1	13	4	1	14	4 2	1	15	5 0	1	16	5 2
[56]	1	16	2 0	1	17	4	1	18	6 0	1	19	8 0	2	0	10 0
[84]	2	14	3 0	2	16	0	2	17	9 0	2	19	6 0	3	1	3 0
100	3	4	7 0	3	6	8	3	8	9 0	3	10	10 0	3	12	11 0
[112]	3	12	4 0	3	14	8	3	17	0 0	3	19	4 0	4	1	8 0
200	6	9	2 0	6	13	4	6	17	6 0	7	1	8 0	7	5	10 0
300	9	13	9 0	10	0	0	10	6	3 0	10	12	6 0	10	18	9 0
400	12	18	4 0	13	6	8	13	15	0 0	14	3	4 0	14	11	8 0
500	16	2	11 0	16	13	4	17	3	9 0	17	14	2 0	18	4	7 0

value of	9 pence.	9 Pence fart.	9 pence 2 far.	9 pence 3 far.	Ten pence.	value of
	l. s. d.	l. s. d. f.	l. s. d. f.	l. s. d. f.	l. s. d.	
2	0 1 6	0 1 6 2	0 1 7 0	0 1 7 2	0 1 8	2
3	0 2 3	0 2 3 3	0 2 4 2	0 2 5 1	0 2 6	3
4	0 3 0	0 3 1 0	0 3 2 0	0 3 3 0	0 3 4	4
5	0 3 9	0 3 10 9	0 3 11 2	0 4 0 3	0 4 1	5
6	0 4 6	0 4 7 2	0 4 9 0	0 4 10 2	0 4 12	6
7	0 5 3	0 5 4 3	0 5 6 2	0 5 8 1	0 5 10	7
8	0 6 0	0 6 2 0	0 6 4 0	0 6 6 0	0 6 8	8
9	0 6 9	0 6 11 1	0 7 1 2	0 7 3 2	0 7 6	9
10	0 7 6	0 7 8 2	0 7 11 0	0 8 1 2	0 8 4	10
11	0 8 3	0 8 5 3	0 8 8 2	0 8 11 1	0 9 2	11
12	0 9 0	0 9 3 0	0 9 6 0	0 9 9 0	0 10 0	12
13	0 9 9	0 10 0 1	0 10 3 2	0 10 6 3	0 10 10	13
14	0 10 6	0 10 9 2	0 11 1 0	0 11 4 2	0 11 8	14
15	0 11 3	0 11 6 3	0 11 10 2	0 12 2 1	0 12 6	15
16	0 12 0	0 12 4 0	0 12 8 0	0 13 0 0	0 13 4	16
17	0 12 9	0 13 1 1	0 13 5 2	0 13 9 3	0 14 2	17
18	0 13 6	0 13 10 2	0 14 3 0	0 14 7 2	0 15 0	18
19	0 14 3	0 14 7 3	0 15 0 2	0 15 5 1	0 15 10	19
20	0 15 0	0 15 5 0	0 15 10 0	0 16 3 0	0 16 8	20
21	0 15 9	0 16 2 1	0 16 7 2	0 17 0 3	0 17 6	21
22	0 16 6	0 16 11 2	0 17 5 0	0 17 10 2	0 18 4	22
23	0 17 3	0 17 8 3	0 18 2 2	0 18 8 1	0 19 2	23
24	0 18 0	0 18 6 0	0 19 0 0	0 19 6 0	1 0 0	24
25	0 18 9	0 19 3 1	0 19 9 2	1 0 3 3	1 0 10	25
26	0 19 6	1 0 0 2	1 0 7 0	1 1 1 2	1 1 8	26
27	1 0 3	1 0 9 3	1 1 4 2	1 1 11 1	1 2 6	27
[28]	1 1 0	1 1 7 0	1 2 2 0	1 2 9 0	1 3 4	[28]
29	1 1 9	1 2 4 1	1 2 11 2	1 3 6 3	1 4 2	29
30	1 2 6	1 3 1 2	1 3 9 0	1 4 4 2	1 5 0	30
31	1 3 3	1 3 10 3	1 4 6 2	1 5 2 1	1 5 10	31
32	1 4 0	1 4 8 0	1 5 4 0	1 6 0 0	1 6 8	32
33	1 4 9	1 5 5 1	1 6 1 2	1 6 9 3	1 7 6	33
34	1 5 6	1 6 2 2	1 6 11 0	1 7 7 2	1 8 4	34
35	1 6 3	1 6 11 3	1 7 8 2	1 8 5 1	1 9 2	35
36	1 7 0	1 7 9 0	1 8 6 0	1 9 3 0	2 0 0	36
37	1 7 9	1 8 6 1	1 9 3 2	1 10 0 3	2 10 10	37
38	1 8 6	1 9 3 2	1 10 1 0	1 10 10 2	2 11 8	38
39	1 9 3	1 10 0 3	1 10 10 2	1 11 8 1	2 12 6	39
40	1 10 0	1 10 10 0	1 11 8 0	1 12 6 0	2 13 4	40
41	1 10 9	1 11 7 1	1 12 5 2	1 13 3 3	2 14 2	41
42	1 11 6	1 12 4 2	1 13 3 0	1 14 1 2	2 15 0	42
43	1 12 3	1 13 1 3	1 14 0 2	1 14 11 1	2 15 10	43
44	1 13 0	1 13 11 0	1 14 10 0	1 15 9 0	2 16 8	44
45	1 13 9	1 14 8 1	1 15 7 2	1 16 6 3	2 17 6	45
46	1 14 6	1 15 5 2	1 16 5 0	1 17 4 2	2 18 4	46
47	1 15 3	1 16 2 3	1 17 2 2	1 18 2 1	2 19 2	47
48	1 16 0	1 17 0 0	1 18 0 0	1 19 0 0	2 20 0	48
49	1 16 9	1 17 9 1	1 18 9 2	1 19 9 3	2 20 10	49
50	1 17 6	1 18 6 2	1 19 7 0	2 0 7 2	2 21 8	50
[56]	2 2 0	2 3 2 0	2 4 4 0	2 5 6 0	2 6 8	[56]
[84]	3 3 0	3 4 9 0	3 6 6 0	3 8 3 0	3 10 0	[84]
100	3 15 0	3 17 1 0	3 19 2 0	4 1 3 0	4 3 4	100
112	4 4 0	4 6 4 0	4 8 8 0	4 11 0 0	4 13 4	112
200	7 10 0	7 14 2 0	7 18 4 0	8 2 6 0	8 6 8	200
300	11 5 0	11 11 3 0	11 17 6 0	12 3 9 0	12 10 0	300
400	15 0 0	15 8 4 0	15 16 8 0	16 5 0 0	16 13 4	400
500	18 15 0	19 5 5 0	19 15 10 0	20 6 3 0	20 16 8	500

value of	10 Pence far.			10 pence 2 far.			11 pence 3 far.			11 pence			11 pence far.		
	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d.	l.	s.	d. f.
2	0	1	8 2	0	1	9 0	0	1	9 2	0	1	10	0	1	10 2
3	0	2	6 3	0	2	7 2	0	2	8 1	0	2	9	0	2	9 3
4	0	3	5 0	0	3	6 0	0	3	7 0	0	3	8	0	3	9 0
5	0	4	3 1	0	4	4 2	0	4	5 3	0	4	7	0	4	8 1
6	0	5	1 2	0	5	3 0	0	5	4 2	0	5	6	0	5	7 2
7	0	6	11 3	0	6	1 2	0	6	3 1	0	6	5	0	6	6 3
8	0	7	10 0	0	7	0 0	0	7	2 0	0	7	4	0	7	6 0
9	0	8	8 1	0	8	10 2	0	8	0 3	0	8	3	0	8	5 1
10	0	9	6 2	0	9	9 0	0	9	11 2	0	9	2	0	9	4 2
11	0	10	4 3	0	10	7 2	0	10	10 1	0	10	1	0	10	3 3
12	0	11	3 0	0	11	6 0	0	11	9 0	0	11	0	0	11	3 0
13	0	11	11 1	0	11	4 2	0	11	7 3	0	11	11	0	12	2 1
14	0	12	9 3	0	12	3 0	0	12	6 2	0	12	10	0	13	1 2
15	0	12	8 0	0	13	1 2	0	13	5 1	0	13	9	0	14	0 3
16	0	13	6 1	0	14	0 0	0	14	4 0	0	14	8	0	15	0 0
17	0	14	4 2	0	15	10 2	0	15	2 3	0	15	7	0	16	10 2
18	0	15	2 3	0	16	9 0	0	16	1 2	0	16	6	0	17	9 3
19	0	16	1 0	0	17	6 0	0	17	11 0	0	17	5	0	18	9 0
20	0	17	11 1	0	18	4 2	0	18	9 3	0	18	4	0	19	8 1
21	0	18	9 2	0	19	3 0	0	19	8 2	0	19	3	0	20	7 2
22	0	19	7 3	0	20	1 2	0	20	7 1	0	20	2	0	21	6 3
23	1	0	6 0	1	1	0 0	1	1	6 0	1	2	0	1	2	6 0
24	1	1	4 1	1	1	10 2	1	2	4 3	1	2	11	1	3	5 1
25	1	2	2 2	1	2	9 0	1	3	3 2	1	3	10	1	4	4 2
26	1	3	0 3	1	3	7 2	1	4	2 1	1	4	9	1	5	3 3
27	1	3	11 0	1	4	6 0	1	5	1 0	1	5	8	1	6	3 0
28	1	4	9 1	1	5	4 2	1	5	11 3	1	6	7	1	7	2 1
29	1	5	7 2	1	6	3 0	1	6	10 2	1	7	6	1	8	1 2
30	1	6	5 3	1	7	1 2	1	7	9 1	1	8	5	1	9	0 3
31	1	7	4 0	1	8	0 0	1	8	8 0	1	9	4	1	10	0 0
32	1	8	2 1	1	8	10 2	1	9	6 3	1	10	3	1	10	11 1
33	1	9	0 2	1	9	9 0	1	10	5 2	1	11	2	1	11	10 2
34	1	9	10 3	1	10	7 2	1	11	4 1	1	12	1	1	12	9 3
35	1	10	9 0	1	11	6 0	1	12	3 0	1	13	0	1	13	9 0
36	1	11	7 1	1	12	4 2	1	13	1 3	1	13	11	1	14	8 1
37	1	12	5 2	1	13	3 0	1	14	0 2	1	14	10	1	15	7 2
38	1	13	3 3	1	14	1 2	1	14	11 1	1	15	9	1	16	6 3
39	1	14	2 0	1	15	0 0	1	15	10 0	1	16	8	1	17	6 0
40	1	15	0 1	1	15	10 2	1	16	8 3	1	17	7	1	18	5 1
41	1	15	10 2	1	16	9 0	1	17	7 2	1	18	6	1	19	4 2
42	1	16	8 3	1	17	7 2	1	18	6 1	1	19	5	2	0	3 3
43	1	17	7 0	1	18	6 0	1	19	5 0	2	0	4	2	1	3 0
44	1	18	5 1	1	19	4 2	2	0	3 3	2	1	3	2	2	2 1
45	1	19	3 2	2	0	3 0	2	1	2 2	2	2	2	2	3	1 2
46	2	0	1 3	2	1	1 2	2	2	1 1	2	3	1	2	4	0 3
47	2	1	0 0	2	2	0 0	2	3	0 0	2	4	0	2	5	0 0
48	2	1	10 1	2	2	10 2	2	3	10 3	2	4	11	2	5	11 1
49	2	2	8 2	2	3	9 0	2	4	9 2	2	5	10	2	6	10 2
50	2	7	10 0	2	9	0 0	2	10	2 0	2	11	4	2	12	6 0
51	3	11	9 0	3	13	6 0	3	15	3 0	3	17	0	3	18	9 0
52	4	5	5 0	4	7	6 0	4	9	7 0	4	11	8	4	13	9 0
53	4	15	8 0	4	18	0 0	5	0	4 0	5	2	8	5	5	0 0
54	8	10	10 0	8	15	0 0	8	19	2 0	9	3	4	9	7	6 0
55	12	16	3 0	13	2	6 0	13	8	9 0	13	15	0	14	1	3 0
56	17	1	8 0	17	10	0 0	17	18	4 0	18	6	8	18	15	0 0
57	21	7	1 0	21	17	6 0	22	7	11 0	22	18	4	23	8	9 0



value of	11 pence 2 far.			11 pence 3 far.			One Shill.			13 Pence.			14 Pence.			value of
	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.	
2	0	1	11	0	1	11	0	2	0	0	2	2	0	0	2	2
3	0	2	10	0	2	11	0	3	0	0	3	3	0	0	3	3
4	0	3	10	0	3	11	0	4	0	0	4	4	0	0	4	4
5	0	4	9	0	4	10	3	5	0	0	5	5	0	0	5	5
6	0	5	9	0	5	10	2	6	0	0	6	6	0	0	6	6
7	0	6	8	0	6	10	1	7	0	0	7	7	0	0	7	7
8	0	7	8	0	7	10	0	8	0	0	8	8	0	0	8	8
9	0	8	7	0	8	9	3	9	0	0	9	9	0	0	9	9
10	0	9	7	0	9	9	2	10	0	0	10	10	0	0	10	10
11	0	10	6	0	10	9	1	11	0	0	11	11	0	0	11	11
12	0	11	6	0	11	9	0	12	0	0	12	12	0	0	12	12
13	0	12	5	0	12	8	3	13	0	0	13	13	0	0	13	13
14	0	13	5	0	13	8	2	14	0	0	14	14	0	0	14	14
15	0	14	4	0	14	8	1	15	0	0	15	15	0	0	15	15
16	0	15	4	0	15	8	0	16	0	0	16	16	0	0	16	16
17	0	16	3	0	16	7	3	17	0	0	17	17	0	0	17	17
18	0	17	3	0	17	7	2	18	0	0	18	18	0	0	18	18
19	0	18	2	0	18	7	1	19	0	0	19	19	0	0	19	19
20	0	19	2	0	19	7	0	20	0	0	20	20	0	0	20	20
21	1	0	1	1	0	6	3	21	1	0	21	21	0	0	21	21
22	1	1	0	1	1	6	2	22	1	1	22	22	0	0	22	22
23	1	2	0	1	2	6	1	23	1	2	23	23	0	0	23	23
24	1	3	0	1	3	6	0	24	1	3	24	24	0	0	24	24
25	1	3	11	1	4	5	3	25	1	4	25	25	0	0	25	25
26	1	4	11	1	5	5	2	26	1	5	26	26	0	0	26	26
27	1	5	10	1	6	5	1	27	1	6	27	27	0	0	27	27
[28]	1	6	10	1	7	5	0	[28]	1	7	[28]	[28]	0	0	[28]	[28]
29	1	7	9	1	8	4	3	29	1	8	29	29	0	0	29	29
30	1	8	9	1	9	4	2	30	1	9	30	30	0	0	30	30
31	1	9	8	1	10	4	1	31	1	10	31	31	0	0	31	31
32	1	10	8	1	11	4	0	32	1	11	32	32	0	0	32	32
33	1	11	7	1	12	3	3	33	1	12	33	33	0	0	33	33
34	1	12	7	1	13	3	2	34	1	13	34	34	0	0	34	34
35	1	13	6	1	14	3	1	35	1	14	35	35	0	0	35	35
36	1	14	6	1	15	3	0	36	1	15	36	36	0	0	36	36
37	1	15	5	1	16	2	3	37	1	16	37	37	0	0	37	37
38	1	16	5	1	17	2	2	38	1	17	38	38	0	0	38	38
39	1	17	4	1	18	2	1	39	1	18	39	39	0	0	39	39
40	1	18	4	1	19	2	0	40	1	19	40	40	0	0	40	40
41	1	19	3	2	0	1	3	41	2	0	41	41	0	0	41	41
42	2	0	3	2	1	1	2	42	2	1	42	42	0	0	42	42
43	2	1	2	2	2	1	1	43	2	2	43	43	0	0	43	43
44	2	2	2	2	3	1	0	44	2	3	44	44	0	0	44	44
45	2	3	1	2	4	0	3	45	2	4	45	45	0	0	45	45
46	2	4	1	2	5	0	2	46	2	5	46	46	0	0	46	46
47	2	5	0	2	6	0	1	47	2	6	47	47	0	0	47	47
48	2	6	0	2	7	0	0	48	2	7	48	48	0	0	48	48
49	2	6	11	2	7	11	3	49	2	8	49	49	0	0	49	49
50	2	7	11	2	8	11	2	50	2	9	50	50	0	0	50	50
[56]	2	13	8	2	14	10	0	[56]	2	10	[56]	[56]	0	0	[56]	[56]
[84]	4	0	6	4	2	3	0	[84]	4	0	[84]	[84]	0	0	[84]	[84]
100	4	15	10	4	17	11	0	100	4	15	100	100	0	0	100	100
112	5	7	4	5	9	8	0	112	5	12	112	112	0	0	112	112
200	9	11	8	9	15	10	0	200	9	10	200	200	0	0	200	200
300	14	7	6	14	13	9	0	300	14	16	300	300	0	0	300	300
400	19	3	4	19	11	8	0	400	19	21	400	400	0	0	400	400
500	23	19	2	24	9	7	0	500	23	27	500	500	0	0	500	500

value of	15 Pence.			16 pence.			17 Pence.			18 Pence.			19 Pence.			20 Pence.		
	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
2	0	2	6	0	2	8	0	2	10	0	3	0	0	3	2	0	3	4
3	0	3	9	0	3	11	0	3	13	0	4	0	0	4	5	0	4	6
4	0	4	12	0	4	14	0	4	16	0	5	0	0	5	8	0	5	10
5	0	5	15	0	5	17	0	5	19	0	6	0	0	6	11	0	6	13
6	0	6	18	0	6	20	0	6	22	0	7	0	0	7	14	0	7	16
7	0	7	21	0	7	23	0	7	25	0	8	0	0	8	17	0	8	19
8	0	8	24	0	8	26	0	8	28	0	9	0	0	9	20	0	9	22
9	0	9	27	0	9	29	0	9	31	0	10	0	0	10	23	0	10	25
10	0	10	30	0	10	32	0	10	34	0	11	0	0	11	26	0	11	28
11	0	11	33	0	11	35	0	11	37	0	12	0	0	12	29	0	12	31
12	0	12	36	0	12	38	0	12	40	0	13	0	0	13	32	0	13	34
13	0	13	39	0	13	41	0	13	43	0	14	0	0	14	35	0	14	37
14	0	14	42	0	14	44	0	14	46	0	15	0	0	15	38	0	15	40
15	0	15	45	0	15	47	0	15	49	0	16	0	0	16	41	0	16	43
16	0	16	48	0	16	50	0	16	52	0	17	0	0	17	44	0	17	46
17	0	17	51	0	17	53	0	17	55	0	18	0	0	18	47	0	18	49
18	0	18	54	0	18	56	0	18	58	0	19	0	0	19	50	0	19	52
19	0	19	57	0	19	59	0	19	61	0	20	0	0	20	53	0	20	55
20	0	20	60	0	20	62	0	20	64	0	21	0	0	21	56	0	21	58
21	0	21	63	0	21	65	0	21	67	0	22	0	0	22	59	0	22	61
22	0	22	66	0	22	68	0	22	70	0	23	0	0	23	62	0	23	64
23	0	23	69	0	23	71	0	23	73	0	24	0	0	24	65	0	24	67
24	0	24	72	0	24	74	0	24	76	0	25	0	0	25	68	0	25	70
25	0	25	75	0	25	77	0	25	79	0	26	0	0	26	71	0	26	73
26	0	26	78	0	26	80	0	26	82	0	27	0	0	27	74	0	27	76
27	0	27	81	0	27	83	0	27	85	0	28	0	0	28	77	0	28	79
28	0	28	84	0	28	86	0	28	88	0	29	0	0	29	80	0	29	82
29	0	29	87	0	29	89	0	29	91	0	30	0	0	30	83	0	30	85
30	0	30	90	0	30	92	0	30	94	0	31	0	0	31	86	0	31	88
31	0	31	93	0	31	95	0	31	97	0	32	0	0	32	89	0	32	91
32	0	32	96	0	32	98	0	32	100	0	33	0	0	33	92	0	33	94
33	0	33	99	0	33	101	0	33	103	0	34	0	0	34	95	0	34	97
34	0	34	100	0	34	102	0	34	104	0	35	0	0	35	98	0	35	100
35	0	35	101	0	35	103	0	35	105	0	36	0	0	36	100	0	36	102
36	0	36	102	0	36	104	0	36	106	0	37	0	0	37	101	0	37	103
37	0	37	103	0	37	105	0	37	107	0	38	0	0	38	102	0	38	104
38	0	38	104	0	38	106	0	38	108	0	39	0	0	39	103	0	39	105
39	0	39	105	0	39	107	0	39	109	0	40	0	0	40	104	0	40	106
40	0	40	106	0	40	108	0	40	110	0	41	0	0	41	105	0	41	107
41	0	41	107	0	41	109	0	41	111	0	42	0	0	42	106	0	42	108
42	0	42	108	0	42	110	0	42	112	0	43	0	0	43	107	0	43	109
43	0	43	109	0	43	111	0	43	113	0	44	0	0	44	108	0	44	110
44	0	44	110	0	44	112	0	44	114	0	45	0	0	45	109	0	45	111
45	0	45	111	0	45	113	0	45	115	0	46	0	0	46	110	0	46	112
46	0	46	112	0	46	114	0	46	116	0	47	0	0	47	111	0	47	113
47	0	47	113	0	47	115	0	47	117	0	48	0	0	48	112	0	48	114
48	0	48	114	0	48	116	0	48	118	0	49	0	0	49	113	0	49	115
49	0	49	115	0	49	117	0	49	119	0	50	0	0	50	114	0	50	116
50	0	50	116	0	50	118	0	50	120	0	51	0	0	51	115	0	51	117
51	0	51	117	0	51	119	0	51	121	0	52	0	0	52	116	0	52	118
52	0	52	118	0	52	120	0	52	122	0	53	0	0	53	117	0	53	119
53	0	53	119	0	53	121	0	53	123	0	54	0	0	54	118	0	54	120
54	0	54	120	0	54	122	0	54	124	0	55	0	0	55	119	0	55	121
55	0	55	121	0	55	123	0	55	125	0	56	0	0	56	120	0	56	122
56	0	56	122	0	56	124	0	56	126	0	57	0	0	57	121	0	57	123
57	0	57	123	0	57	125	0	57	127	0	58	0	0	58	122	0	58	124
58	0	58	124	0	58	126	0	58	128	0	59	0	0	59	123	0	59	125
59	0	59	125	0	59	127	0	59	129	0	60	0	0	60	124	0	60	126
60	0	60	126	0	60	128	0	60	130	0	61	0	0	61	125	0	61	127
61	0	61	127	0	61	129	0	61	131	0	62	0	0	62	126	0	62	128
62	0	62	128	0	62	130	0	62	132	0	63	0	0	63	127	0	63	129
63	0	63	129	0	63	131	0	63	133	0	64	0	0	64	128	0	64	130
64	0	64	130	0	64	132	0	64	134	0	65	0	0	65	129	0	65	131
65	0	65	131	0	65	133	0	65	135	0	66	0	0	66	130	0	66	132
66	0	66	132	0	66	134	0	66	136	0	67	0	0	67	131	0	67	133
67	0	67	133	0	67	135	0	67	137	0	68	0	0	68	132	0	68	134
68	0	68	134	0	68	136	0	68	138	0	69	0	0	69	133	0	69	135
69	0	69	135	0	69	137	0	69	139	0	70	0	0	70	134	0	70	136
70	0	70	136	0	70	138	0	70	140	0	71	0	0	71	135	0	71	137
71	0	71	137	0	71	139	0	71	141	0	72	0	0	72	136	0	72	138
72	0	72	138	0	72	140	0	72	142	0	73	0	0	73	137	0	73	139
73	0	73	139	0	73	141	0	73	143	0	74	0	0	74	138	0	74	140
74	0	74	140	0	74	142	0	74	144	0	75	0	0	75	139	0	75	141
75	0	75	141	0	75	143	0	75	145	0	76	0	0	76	140	0	76	142
76	0	76	142	0	76	144	0	76	146	0	77	0	0	77	141	0	77	143
77	0	77	143	0	77	145	0	77	147	0	78	0	0	78	142	0	78	144
78	0	78	144	0	78	146	0	78	148	0	79	0	0	79	143	0	79	145
79	0	79	145	0	79	147	0	79	149	0	80	0	0	80	144	0	80	146
80	0	80	146	0	80	148	0	80	150	0	81	0	0	81	145	0	81	147
81	0	81	147	0	81	149	0	81	151	0	82	0	0	82	146	0	82	148
82	0	82	148	0	82	150	0	82	152	0	83	0	0	83	147	0	83	149
83	0	83	149	0	83	151	0	83	153	0	84	0	0	84	148	0	84	150
84	0	84	150	0	84	152	0	84	154	0	85	0	0	85	149	0	85	151
85	0	85	151	0	85	153	0	85	155	0	86	0	0	86	150	0	86	152
86	0	86	152	0	86	154	0	86	156	0	87	0	0	87	151	0	87	153
87	0	87	153	0	87	155	0	87	157	0	88	0	0	88	152	0	88	154
88	0	88	154	0	88	156	0	88	158	0	89	0	0	89	153	0	89	155
89	0	89	155	0	89	157	0	89	159	0	90	0	0	90	154	0	90	156
90	0	90	156	0	90	158	0	90	160	0	91	0	0	91	155	0	91	157
91	0	91	157	0	91	159	0	91	161	0	92	0	0	92	156	0	92	158
92																		

value of	21 Pence.	21 Pence.	21 Pence.	21 Pence.	21 Pence.	Two Shil.	2 Sh 6 pen.	Thr. Shil.	value of
	l. s. d.	l. s. d.	l. s. d.	l. s. d.	l. s. d.	l. s. d.	l. s. d.	l. s. d.	
2	0 3 6	0 3 6	0 3 6	0 3 6	0 3 6	0 4 0	0 5 0	0 6 0	2
3	0 5 3	0 5 3	0 5 3	0 5 3	0 5 3	0 6 0	0 7 0	0 8 0	3
4	0 7 0	0 7 0	0 7 0	0 7 0	0 7 0	0 8 0	0 10 0	0 12 0	4
5	0 8 9	0 8 9	0 8 9	0 8 9	0 8 9	0 10 0	0 12 0	0 15 0	5
9	0 10 6	0 11 0	0 11 0	0 11 0	0 11 0	0 12 0	0 15 0	0 18 0	9
7	0 12 3	0 12 10	0 12 10	0 12 10	0 12 10	0 14 0	0 17 0	1 1 0	7
8	0 14 0	0 14 6	0 14 6	0 14 6	0 14 6	0 16 0	1 0 0	1 4 0	8
9	0 15 9	0 16 3	0 16 3	0 16 3	0 16 3	0 18 0	1 2 0	1 7 0	9
10	0 17 6	0 18 4	0 18 4	0 18 4	0 18 4	1 0 0	1 5 0	1 10 0	10
11	0 19 3	1 0 2	1 0 2	1 0 2	1 0 2	1 2 0	1 7 0	1 13 0	11
12	1 1 0	1 2 0	1 2 0	1 2 0	1 2 0	1 4 0	1 10 0	1 16 0	12
13	1 2 9	1 3 3	1 3 3	1 3 3	1 3 3	1 6 0	1 12 0	1 19 0	13
14	1 4 6	1 5 6	1 5 6	1 5 6	1 5 6	1 8 0	1 15 0	2 2 0	14
15	1 6 3	1 7 6	1 7 6	1 7 6	1 7 6	1 10 0	1 17 0	2 5 0	15
16	1 8 0	1 9 4	1 9 4	1 9 4	1 9 4	1 12 0	2 0 0	2 8 0	16
17	1 9 9	1 11 2	1 11 2	1 11 2	1 11 2	1 14 0	2 2 0	2 11 0	17
18	1 11 6	1 13 0	1 13 0	1 13 0	1 13 0	1 16 0	2 5 0	2 14 0	18
19	1 13 3	1 14 10	1 14 10	1 14 10	1 14 10	1 18 0	2 7 0	2 17 0	19
20	1 15 0	1 16 8	1 16 8	1 16 8	1 16 8	2 0 0	2 10 0	3 0 0	20
21	1 16 9	1 18 6	2 0 3	2 0 3	2 0 3	2 2 0	2 12 0	3 3 0	21
22	1 18 6	2 0 4	2 2 2	2 2 2	2 2 2	2 4 0	2 15 0	3 6 0	22
23	2 0 3	2 2 2	2 4 1	2 4 1	2 4 1	2 6 0	2 17 0	3 9 0	23
24	2 2 0	2 4 0	2 6 0	2 6 0	2 6 0	2 8 0	3 0 0	3 12 0	24
25	2 3 9	2 5 10	2 7 11	2 7 11	2 7 11	2 10 0	3 2 0	3 15 0	25
26	2 5 6	2 7 8	2 9 10	2 9 10	2 9 10	2 12 0	3 5 0	3 18 0	26
27	2 7 3	2 9 6	2 11 9	2 11 9	2 11 9	2 14 0	3 7 0	4 1 0	27
[28]	2 9 0	2 11 4	2 13 8	2 13 8	2 13 8	2 16 0	3 10 0	4 4 0	[28]
29	2 10 9	2 13 2	2 15 7	2 15 7	2 15 7	2 18 0	3 12 0	4 7 0	29
30	2 12 6	2 15 0	2 17 6	2 17 6	2 17 6	3 0 0	3 15 0	4 10 0	30
31	2 14 3	2 16 10	2 19 5	2 19 5	2 19 5	3 2 0	3 17 0	4 13 0	31
32	2 16 0	2 18 8	3 1 4	3 1 4	3 1 4	3 4 0	4 0 0	4 16 0	32
33	2 17 9	3 0 6	3 3 3	3 3 3	3 3 3	3 6 0	4 2 0	4 19 0	33
34	2 19 6	3 2 4	3 5 2	3 5 2	3 5 2	3 8 0	4 5 0	5 2 0	34
35	3 1 3	3 4 2	3 7 1	3 7 1	3 7 1	3 10 0	4 7 0	5 5 0	35
36	3 3 0	3 6 0	3 9 0	3 9 0	3 9 0	3 12 0	4 10 0	5 8 0	36
37	3 4 9	3 7 10	3 10 11	3 10 11	3 10 11	3 14 0	4 12 0	5 11 0	37
38	3 6 6	3 9 8	3 12 10	3 12 10	3 12 10	3 16 0	4 15 0	5 14 0	38
39	3 8 3	3 11 6	3 14 9	3 14 9	3 14 9	3 18 0	4 17 0	5 17 0	39
40	3 10 0	3 13 4	3 16 8	3 16 8	3 16 8	4 0 0	5 0 0	6 0 0	40
41	3 11 9	3 15 2	3 18 7	3 18 7	3 18 7	4 2 0	5 2 0	6 3 0	41
42	3 13 6	3 17 0	4 0 6	4 0 6	4 0 6	4 4 0	5 5 0	6 6 0	42
43	3 15 3	3 18 10	4 2 5	4 2 5	4 2 5	4 6 0	5 7 0	6 9 0	43
44	3 17 0	4 0 8	4 4 4	4 4 4	4 4 4	4 8 0	5 10 0	6 12 0	44
45	3 18 9	4 2 6	4 6 3	4 6 3	4 6 3	4 10 0	5 12 0	6 15 0	45
46	4 0 6	4 4 4	4 8 2	4 8 2	4 8 2	4 12 0	5 15 0	6 18 0	46
47	4 2 3	4 6 2	4 10 1	4 10 1	4 10 1	4 14 0	5 17 0	7 1 0	47
48	4 4 0	4 8 0	4 12 0	4 12 0	4 12 0	4 16 0	6 0 0	7 4 0	48
49	4 5 9	4 9 10	4 13 11	4 13 11	4 13 11	4 18 0	6 2 0	7 7 0	49
50	4 7 6	4 11 8	4 15 10	4 15 10	4 15 10	5 0 0	6 5 0	7 10 0	50
[56]	4 18 0	5 2 8	5 7 4	5 7 4	5 7 4	5 12 0	7 0 0	8 3 0	[56]
[84]	7 7 0	7 14 0	8 1 0	8 1 0	8 1 0	8 8 0	10 10 0	12 12 0	[84]
100	8 15 0	9 3 4	9 11 8	9 11 8	9 11 8	10 0 0	12 10 0	15 0 0	100
120	9 16 0	10 5 4	10 14 8	10 14 8	10 14 8	11 4 0	14 0 0	16 16 0	120
200	17 10 0	18 6 8	19 3 4	19 3 4	19 3 4	20 0 0	25 0 0	30 0 0	200
300	26 5 0	27 10 0	28 15 0	28 15 0	28 15 0	30 0 0	37 10 0	45 0 0	300
400	35 0 0	36 13 4	38 6 8	38 6 8	38 6 8	40 0 0	50 0 0	60 0 0	400
500	43 15 0	45 16 8	47 18 4	47 18 4	47 18 4	50 0 0	62 10 0	75 0 0	500

value of	3 Sh. 6 pence			4 Shillings.			4 Sh. 6 pence			5 Shillings.			5 Sh. 6 pen.			6 Shillings.		
	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
2	0	7	0	0	8	0	0	9	0	0	10	0	0	11	0	0	12	0
3	0	10	6	0	12	0	0	13	6	0	15	0	0	16	6	0	18	0
4	0	14	0	0	16	0	0	18	0	1	0	0	1	2	0	1	4	0
5	0	17	6	1	0	0	1	2	6	1	5	0	1	7	6	1	10	0
6	1	1	0	1	4	0	1	7	0	1	10	0	1	13	0	1	16	0
7	1	4	6	1	8	0	1	11	6	1	15	0	1	18	6	2	2	0
8	1	8	0	1	12	0	1	16	0	2	0	0	2	4	0	2	8	0
9	1	11	6	1	16	0	2	0	6	2	5	0	2	9	6	2	14	0
10	1	15	0	2	0	0	2	5	0	2	10	0	2	15	0	3	0	0
11	1	18	6	2	4	0	2	9	6	2	15	0	3	0	6	3	6	0
12	2	2	0	2	8	0	2	14	0	3	0	0	3	6	0	3	12	0
13	2	5	6	2	12	0	2	18	6	3	5	0	3	11	6	3	18	0
14	2	9	0	2	16	0	3	3	0	3	10	0	3	17	0	4	4	0
15	2	12	6	3	0	0	3	7	6	3	15	0	4	2	6	4	10	0
16	2	16	0	3	4	0	3	12	0	4	0	0	4	8	0	4	16	0
17	2	19	6	3	8	0	3	16	6	4	5	0	4	13	6	5	2	0
18	3	3	0	3	12	0	4	1	0	4	10	0	4	19	0	5	8	0
19	3	6	6	3	16	0	4	5	6	4	15	0	5	4	6	5	14	0
20	3	10	0	4	0	0	4	10	0	5	0	0	5	10	0	6	0	0
21	3	13	6	4	4	0	4	14	6	5	5	0	5	15	6	6	6	0
22	3	17	0	4	8	0	4	19	0	5	10	0	6	1	0	6	12	0
23	4	0	0	4	12	0	5	3	6	5	15	0	6	6	6	6	18	0
24	4	4	6	4	16	0	5	8	0	6	0	0	6	12	0	7	4	0
25	4	7	6	5	0	0	5	12	6	6	5	0	6	17	6	7	10	0
26	4	11	0	5	4	0	5	17	0	6	10	0	7	3	0	7	16	0
27	4	14	6	5	8	0	6	1	6	6	15	0	7	8	6	8	2	0
[28]	4	18	0	5	12	0	6	6	0	7	0	0	7	14	0	8	8	0
29	5	1	6	5	16	0	6	10	6	7	5	0	7	19	6	8	14	0
30	5	5	0	6	0	0	6	15	0	7	10	0	8	5	0	9	0	0
31	5	8	6	6	4	0	6	19	6	7	15	0	8	10	6	9	6	0
32	5	12	0	6	8	0	7	4	0	8	0	0	8	16	0	9	12	0
33	5	15	6	6	12	0	7	8	6	8	5	0	9	1	6	9	18	0
34	5	19	0	6	16	0	7	13	0	8	10	0	9	7	0	10	4	0
35	6	2	6	7	0	0	7	17	6	8	15	0	9	12	6	11	10	0
36	6	6	0	7	4	0	8	2	0	9	0	0	9	18	0	10	16	0
37	6	9	6	7	8	0	8	6	6	9	5	0	10	3	6	11	2	0
38	6	13	0	7	12	0	8	11	0	9	10	0	10	9	0	11	8	0
39	6	16	6	7	16	0	8	15	6	9	15	0	10	14	6	11	14	0
40	7	0	0	8	0	0	9	0	0	10	0	0	11	0	0	12	0	0
41	7	3	6	8	4	0	9	4	6	10	5	0	11	5	6	12	6	0
42	7	7	0	8	8	0	9	9	0	10	10	0	11	11	0	12	12	0
43	7	10	6	8	12	0	9	13	6	10	15	0	11	16	6	12	18	0
44	7	14	0	8	16	0	9	18	0	11	0	0	12	2	0	13	4	0
45	7	17	6	9	0	0	10	2	6	11	5	0	12	7	6	13	10	0
46	8	1	0	9	4	0	10	7	0	11	10	0	12	13	0	13	16	0
47	8	4	6	9	8	0	10	11	6	11	15	0	12	18	6	14	2	0
48	8	8	0	9	12	0	10	16	0	12	0	0	13	4	0	14	8	0
49	8	11	6	9	16	0	11	0	6	12	5	0	13	9	6	14	14	0
50	8	15	0	10	0	0	11	5	0	12	10	0	13	15	0	15	0	0
[51]	9	16	0	11	4	0	12	12	0	14	0	0	15	8	0	16	16	0
[52]	14	14	0	16	16	0	18	18	0	21	0	0	23	2	0	25	4	0
100	17	10	0	20	0	0	22	10	0	25	0	0	27	10	0	30	0	0
112	19	12	0	22	8	0	25	4	0	28	0	0	30	16	0	33	12	0
200	35	0	0	40	0	0	45	0	0	50	0	0	55	0	0	60	0	0
300	52	10	0	60	0	0	67	10	0	75	0	0	82	10	0	90	0	0
400	70	0	0	80	0	0	90	0	0	100	0	0	110	0	0	120	0	0
500	87	10	0	100	0	0	113	10	0	125	0	0	137	10	0	150	0	0



value	6Sh. 6 pen.			7 Shillings.			7Sh.6pence			8 Shillings.			8Sh.6pence			9 Shillings.			value
of	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	of
2	0	13	0	0	14	0	0	15	0	0	16	0	0	17	0	0	18	0	2
3	0	19	6	1	1	0	1	2	6	1	4	0	1	5	6	1	7	0	3
4	1	6	0	1	8	0	1	10	0	1	12	0	1	14	0	1	16	0	4
5	1	12	6	1	15	0	1	17	6	2	0	0	2	2	6	2	5	0	5
6	1	19	0	2	2	0	2	5	0	2	8	0	2	11	0	2	14	0	6
7	2	5	6	2	9	0	2	12	6	2	16	0	2	19	6	3	3	0	7
8	2	12	0	2	16	0	3	0	0	3	4	0	3	8	0	3	14	0	8
9	2	18	6	3	3	0	3	7	6	3	12	0	3	16	6	4	1	0	9
10	3	5	0	3	10	0	3	15	0	4	0	0	4	5	0	4	12	0	10
11	3	11	6	3	17	0	4	2	6	4	8	0	4	13	6	4	19	0	11
12	3	18	0	4	4	0	4	10	0	4	16	0	5	2	0	5	8	0	12
13	4	4	6	4	11	0	4	17	6	5	4	0	5	10	6	5	17	0	13
14	4	11	0	4	18	0	5	5	0	5	12	0	5	19	0	6	6	0	14
15	4	17	6	5	5	0	5	12	6	6	0	0	6	7	6	6	15	0	15
16	5	4	0	5	12	0	6	0	0	6	8	0	6	16	0	7	4	0	16
17	5	10	6	5	19	0	6	7	6	6	16	0	7	4	6	7	13	0	17
18	5	17	0	6	6	0	6	15	0	7	4	0	7	13	0	8	2	0	18
19	6	3	6	6	13	0	7	2	6	7	12	0	8	1	6	8	11	0	19
20	6	10	0	7	0	0	7	10	0	8	0	0	8	10	0	9	0	0	20
21	6	16	6	7	7	0	7	17	6	8	8	0	8	18	6	9	9	0	21
22	7	3	0	7	14	0	8	5	0	8	16	0	9	7	0	9	18	0	22
23	7	9	6	8	1	0	8	12	6	9	4	0	9	15	6	10	7	0	23
24	7	16	0	8	8	0	9	0	0	9	12	0	10	4	0	10	16	0	24
25	8	2	6	8	15	0	9	7	6	10	0	0	10	12	6	11	5	0	25
26	8	9	0	9	2	0	9	15	0	10	8	0	11	1	0	11	14	0	26
27	8	15	6	9	9	0	10	2	6	11	16	0	11	9	6	12	3	0	27
[28]	9	2	0	9	16	0	10	10	0	11	4	0	11	18	0	12	12	0	[28]
29	9	8	6	10	3	0	10	17	6	11	12	0	12	6	6	13	1	0	29
30	9	15	0	10	10	0	11	5	0	12	0	0	12	15	0	13	10	0	30
31	10	1	6	10	17	0	11	12	6	12	8	0	13	3	6	13	19	0	31
32	10	8	0	11	4	0	12	0	0	12	16	0	13	12	0	14	8	0	32
33	10	14	6	11	11	0	12	7	6	13	4	0	14	0	6	14	17	0	33
34	11	1	0	11	18	0	12	15	0	13	12	0	14	9	0	15	6	0	34
35	11	7	6	12	5	0	13	2	6	14	0	0	14	17	6	15	15	0	35
36	11	14	0	12	12	0	13	10	0	14	8	0	15	6	0	16	4	0	36
37	12	0	6	12	19	0	13	17	6	14	16	0	15	14	6	16	13	0	37
38	12	7	6	13	0	0	14	5	0	15	4	0	16	3	0	17	2	0	38
39	12	13	6	13	13	0	14	12	6	15	12	0	16	11	6	17	11	0	39
40	13	0	0	14	0	0	15	0	0	16	0	0	17	0	0	18	0	0	40
41	13	6	6	14	7	0	15	7	6	16	8	0	17	8	6	18	9	0	41
42	13	13	0	14	14	0	15	15	0	16	16	0	17	17	0	18	18	0	42
43	13	19	6	15	1	0	16	2	6	17	4	0	18	5	6	19	7	0	43
44	14	6	0	15	8	0	16	10	0	17	12	0	18	14	0	19	16	0	44
45	14	12	6	15	15	0	16	17	6	18	0	0	19	2	6	20	5	0	45
46	14	19	0	16	2	0	17	5	0	18	8	0	19	11	0	20	14	0	46
47	15	5	6	16	9	0	17	12	6	18	16	0	19	19	6	21	3	0	47
48	15	12	0	16	16	0	18	0	0	19	4	0	20	8	0	21	12	0	48
49	15	18	6	17	3	0	18	7	6	19	12	0	20	16	6	22	1	0	49
50	16	5	0	17	10	0	18	15	0	20	0	0	21	5	0	22	10	0	50
[56]	18	4	0	19	12	0	21	0	0	22	8	0	23	16	0	25	4	0	[56]
[84]	27	6	0	29	8	0	31	10	0	33	12	0	35	14	0	37	16	0	[84]
100	32	10	0	35	0	0	37	10	0	40	0	0	42	10	0	45	0	0	100
112	36	8	0	39	4	0	42	0	0	44	16	0	47	12	0	50	8	0	112
200	65	0	0	79	0	0	75	0	0	80	0	0	85	0	0	90	0	0	200
300	97	10	0	105	0	0	112	10	0	120	0	0	127	10	0	135	0	0	300
400	130	0	0	140	0	0	150	0	0	160	0	0	170	0	0	180	0	0	400
500	162	10	0	175	0	0	187	10	0	200	0	0	212	10	0	225	0	0	500

value of	9 Sh. 6 pence			10 Shillings			10 Sh. 6 pen.			11 Shillings			11 Sh. 6 pen.			12 Shillings		
	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
2	0	19	0	1	0	0	1	1	0	1	2	0	1	3	0	1	4	0
3	1	8	6	1	10	0	1	11	6	1	13	0	1	14	6	1	16	0
4	1	18	0	2	0	0	2	2	0	2	4	0	2	6	0	2	8	0
5	2	7	6	2	10	0	2	12	6	2	15	0	2	17	6	3	0	0
6	2	17	0	3	0	0	3	3	0	3	6	0	3	9	0	3	12	0
7	3	6	6	3	10	0	3	13	6	3	17	0	4	0	6	4	4	0
8	3	16	0	4	0	0	4	4	0	4	8	0	4	12	0	4	16	0
9	4	5	6	4	10	0	4	14	6	4	19	0	5	3	6	5	8	0
10	4	15	0	5	0	0	5	5	0	5	10	0	5	15	0	6	0	0
11	5	4	6	5	10	0	5	15	6	6	1	0	6	6	6	6	12	0
12	5	14	0	6	0	0	6	6	0	6	12	0	6	18	0	7	4	0
13	6	3	6	6	10	0	6	16	6	7	3	0	7	9	6	7	16	0
14	6	13	0	7	0	0	7	7	0	7	14	0	8	1	0	8	8	0
15	7	2	6	7	10	0	7	17	6	8	5	0	8	12	6	9	0	0
16	7	12	6	8	0	0	8	8	0	8	16	0	9	4	0	9	12	0
17	8	1	6	8	10	0	8	18	6	9	7	0	9	15	6	10	4	0
18	8	11	0	9	0	0	9	9	0	9	18	0	10	7	0	10	16	0
19	9	0	6	9	10	0	9	19	6	10	9	0	10	18	6	11	8	0
20	9	10	0	10	0	0	10	10	0	11	0	0	11	10	0	12	0	0
21	9	19	6	10	10	0	11	0	6	11	11	0	12	1	6	12	12	0
22	10	9	0	11	0	0	11	11	0	12	2	0	12	13	0	13	4	0
23	10	18	6	11	10	0	12	1	6	12	13	0	13	4	6	13	16	0
24	11	8	0	12	0	0	12	12	0	13	4	0	13	16	0	14	8	0
25	11	17	6	12	10	0	13	2	6	13	15	0	14	7	6	15	0	0
26	12	7	6	13	0	0	13	13	0	14	6	0	14	19	0	15	12	0
27	12	16	6	13	10	0	14	3	6	14	17	0	15	10	6	16	4	0
28	13	6	0	14	0	0	14	14	0	15	8	0	16	2	0	16	16	0
29	13	15	6	14	10	0	15	4	6	15	19	0	16	13	6	17	8	0
30	14	5	0	15	0	0	15	15	0	16	10	0	17	5	0	18	0	0
31	14	14	6	15	10	0	16	5	6	17	1	0	17	16	6	18	12	0
32	15	4	6	16	0	0	16	16	0	17	12	0	18	8	0	19	4	0
33	15	13	6	16	10	0	17	6	6	18	3	0	18	19	6	19	16	0
34	16	3	0	17	0	0	17	17	0	18	14	0	19	11	0	20	8	0
35	16	12	6	17	10	0	18	7	6	19	5	0	20	2	6	21	0	0
36	17	2	0	18	0	0	18	18	0	19	16	0	20	14	0	21	12	0
37	17	11	6	18	10	0	19	8	6	20	7	0	21	5	6	22	4	0
38	18	1	0	19	0	0	19	19	0	20	18	0	21	17	0	22	16	0
39	18	10	6	19	10	0	20	9	6	21	9	0	22	8	6	23	8	0
40	19	0	0	20	0	0	21	0	0	22	0	0	23	0	0	24	0	0
41	19	9	6	20	10	0	21	10	6	22	11	0	23	11	6	24	12	0
42	19	19	0	21	0	0	22	1	0	23	2	0	24	3	0	25	4	0
43	20	8	6	21	10	0	22	11	6	23	13	0	24	14	6	25	16	0
44	20	18	0	22	0	0	23	2	0	24	4	0	25	6	0	26	8	0
45	21	7	6	22	10	0	23	12	6	24	15	0	25	17	6	27	0	0
46	21	17	0	23	0	0	24	3	0	25	6	0	26	9	0	27	12	0
47	22	6	6	23	10	0	24	13	6	25	17	0	27	0	6	28	4	0
48	22	16	0	24	0	0	25	4	0	26	8	0	27	12	0	28	16	0
49	23	5	6	24	10	0	25	14	6	26	19	0	28	3	6	29	8	0
50	23	15	0	25	0	0	26	5	0	27	10	0	28	15	0	30	0	0
51	26	12	0	28	0	0	29	8	0	30	16	0	32	4	0	33	12	0
52	29	18	0	42	0	0	44	2	0	46	4	0	48	6	0	50	8	0
100	47	10	0	50	0	0	52	10	0	55	0	0	57	10	0	60	0	0
112	53	4	0	56	0	0	58	16	0	61	12	0	64	8	0	67	4	0
200	95	0	0	100	0	0	105	0	0	110	0	0	115	0	0	120	0	0
300	142	10	0	150	0	0	157	10	0	165	0	0	172	10	0	180	0	0
400	190	0	0	200	0	0	210	0	0	220	0	0	230	0	0	240	0	0
500	237	10	0	250	0	0	262	10	0	275	0	0	287	10	0	300	0	0

value of	18 Shil. 6 pence l. s. d. f.	19 Shilings. l. s. d. f.	19 Shil. 6 pen. l. s. d. f.	1 Pound 7 Shil. l. s. d. f.
2	1 17 0 0	1 18 0 0	1 19 0 0	2 14 0 0
3	2 15 6 0	2 17 0 0	2 18 6 0	4 1 0 0
4	3 14 0 0	3 16 0 0	3 18 0 0	5 3 0 0
5	4 12 6 0	4 15 0 0	4 17 6 0	6 15 0 0
6	5 11 0 0	5 14 0 0	5 17 0 0	8 2 0 0
7	6 9 6 0	6 13 0 0	6 16 6 0	9 9 0 0
8	7 8 0 0	7 12 0 0	7 16 0 0	10 16 0 0
9	8 6 6 0	8 11 0 0	8 15 6 0	12 3 0 0
10	9 5 0 0	9 10 0 0	9 15 0 0	13 10 0 0
11	10 3 6 0	10 9 0 0	10 14 6 0	14 17 0 0
12	11 2 0 0	11 8 0 0	11 14 0 0	16 4 0 0
13	12 0 6 0	12 7 0 0	12 13 6 0	17 11 0 0
14	12 19 0 0	13 6 0 0	13 13 0 0	18 18 0 0
15	13 17 6 0	14 5 0 0	14 12 6 0	20 5 0 0
16	14 16 0 0	15 4 0 0	15 12 0 0	21 12 0 0
17	15 14 6 0	16 3 0 0	16 11 6 0	22 19 0 0
18	16 13 0 0	17 2 0 0	17 11 0 0	24 6 0 0
19	17 11 6 0	18 1 0 0	18 10 6 0	25 13 0 0
20	18 10 0 0	19 0 0 0	19 10 0 0	27 0 0 0
21	19 8 6 0	19 19 0 0	20 9 6 0	28 7 0 0
22	20 7 0 0	20 18 0 0	21 9 0 0	29 14 0 0
23	21 5 6 0	21 17 0 0	22 8 6 0	31 1 0 0
24	22 4 0 0	22 16 0 0	23 8 0 0	32 8 0 0
25	23 2 6 0	23 15 0 0	24 7 6 0	33 15 0 0
26	24 1 0 0	24 14 0 0	25 7 0 0	35 2 0 0
27	24 19 6 0	25 13 0 0	26 6 6 0	36 9 0 0
[28]	25 18 0 0	26 12 0 0	27 6 0 0	37 16 0 0
29	26 16 6 0	27 11 0 0	28 5 6 0	39 3 0 0
3	27 15 0 0	28 10 0 0	29 5 0 0	40 10 0 0
31	28 13 6 0	29 9 0 0	30 4 6 0	41 17 0 0
32	29 12 0 0	30 8 0 0	31 4 0 0	43 4 0 0
33	30 10 6 0	31 7 0 0	32 3 6 0	44 11 0 0
34	31 9 0 0	32 6 0 0	33 3 0 0	45 18 0 0
35	32 7 6 0	33 5 0 0	34 2 6 0	47 5 0 0
36	33 6 0 0	34 4 0 0	35 2 0 0	48 12 0 0
37	34 4 6 0	35 3 0 0	36 1 6 0	49 19 0 0
38	35 3 0 0	36 2 0 0	37 1 0 0	51 6 0 0
39	36 1 6 0	37 1 0 0	38 0 6 0	52 13 0 0
40	37 0 0 0	38 0 0 0	39 0 0 0	54 0 0 0
41	37 18 6 0	38 19 0 0	39 19 6 0	55 7 0 0
42	38 17 0 0	39 18 0 0	40 19 0 0	56 14 0 0
43	39 15 6 0	40 17 0 0	41 18 6 0	58 1 0 0
44	40 14 0 0	41 16 0 0	42 18 0 0	59 8 0 0
45	41 12 6 0	42 15 0 0	43 17 6 0	60 15 0 0
46	42 11 0 0	43 14 0 0	44 17 0 0	62 2 0 0
47	43 9 6 0	44 13 0 0	45 16 6 0	63 9 0 0
48	44 8 0 0	45 12 0 0	46 16 0 0	64 16 0 0
49	45 6 6 0	46 11 0 0	47 15 6 0	66 3 0 0
50	46 5 0 0	47 10 0 0	48 15 0 0	67 10 0 0
[56]	51 16 0 0	53 4 0 0	54 12 0 0	75 12 0 0
[84]	77 14 0 0	79 16 0 0	81 18 0 0	113 8 0 0
100	92 10 0 0	95 0 0 0	97 10 0 0	135 0 0 0
112	103 12 0 0	106 8 0 0	109 4 0 0	151 4 0 0
200	185 0 0 0	190 0 0 0	195 0 0 0	270 0 0 0
300	277 10 0 0	285 0 0 0	292 10 0 0	405 0 0 0
400	370 0 0 0	380 0 0 0	390 0 0 0	540 0 0 0
500	462 10 0 0	475 0 0 0	487 10 0 0	675 0 0 0

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# TABLES of INTEREST.

For One Day.

Lat	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
2	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
3	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
4	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
5	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
6	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
7	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
8	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
9	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
10	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
20	—	—	—	1	—	—	—	3	—	—	—	2	—	—	—	2
30	—	—	—	2	—	—	—	2	—	—	—	3	—	—	1	—
40	—	—	—	3	—	—	—	3	—	—	—	1	—	—	1	1
50	—	—	1	—	—	—	1	—	—	—	1	1	—	—	1	2
60	—	—	1	—	—	—	1	1	—	—	1	2	—	—	2	—
70	—	—	1	1	—	—	1	2	—	—	1	3	—	—	2	1
80	—	—	1	2	—	—	1	3	—	—	2	—	—	—	2	2
90	—	—	1	3	—	—	2	—	—	—	2	1	—	—	3	—
100	—	—	2	3	—	—	2	1	—	—	2	2	—	—	3	1
200	—	—	3	3	—	—	4	3	—	—	5	1	—	—	6	2
300	—	—	5	3	—	—	7	—	—	—	7	3	—	—	10	—
400	—	—	7	3	—	—	9	1	—	—	10	2	—	—	1	1
500	—	—	9	3	—	—	11	2	—	—	1	1	0	—	1	4
1000	—	1	7	3	—	1	11	—	—	2	2	1	—	2	8	3

For Two Days.

Lat	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
2	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
3	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
4	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
5	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
6	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
7	—	—	—	1	—	—	—	1	—	—	—	—	—	—	—	—
8	—	—	—	1	—	—	—	1	—	—	—	—	—	—	—	—
9	—	—	—	1	—	—	—	1	—	—	—	—	—	—	—	—
10	—	—	—	1	—	—	—	1	—	—	—	2	—	—	—	—
20	—	—	—	3	—	—	—	3	—	—	—	1	—	—	1	1
30	—	—	1	—	—	—	1	1	—	—	—	1	2	—	2	—
40	—	—	1	2	—	—	1	3	—	—	2	—	—	—	2	2
50	—	—	1	3	—	—	2	1	—	—	2	2	—	—	3	1
60	—	—	2	1	—	—	2	3	—	—	3	1	—	—	4	—
70	—	—	2	3	—	—	3	1	—	—	3	3	—	—	4	2
80	—	—	3	—	—	—	3	3	—	—	4	1	—	—	5	1
90	—	—	3	2	—	—	4	—	—	—	4	3	—	—	5	3
100	—	—	3	3	—	—	4	2	—	—	5	1	—	—	6	2
200	—	—	7	3	—	—	9	1	—	—	10	2	—	—	1	1
300	—	—	11	3	—	—	1	1	3	—	1	3	3	—	1	7
400	—	1	3	3	—	—	1	6	1	—	1	9	—	—	2	2
500	—	1	7	2	—	—	1	11	—	—	2	2	1	—	2	8
1000	—	3	3	1	—	3	10	—	—	4	4	2	—	5	5	2



# TABLES of INTEREST. For Three Days.

L.at	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
2	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
3	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
4	—	—	—	1	—	—	—	1	—	—	—	1	—	—	—	—
5	—	—	—	1	—	—	—	1	—	—	—	1	—	—	—	—
6	—	—	—	1	—	—	—	1	—	—	—	1	—	—	—	—
7	—	—	—	1	—	—	—	2	—	—	—	2	—	—	—	—
8	—	—	—	1	—	—	—	2	—	—	—	2	—	—	—	—
9	—	—	—	2	—	—	—	2	—	—	—	2	—	—	—	—
10	—	—	—	2	—	—	—	2	—	—	—	3	—	—	—	—
20	—	—	1	—	—	—	1	1	—	—	1	2	—	—	—	—
30	—	—	1	3	—	—	2	—	—	—	2	1	—	—	—	—
40	—	—	2	1	—	—	2	3	—	—	3	—	—	—	—	—
50	—	—	3	—	—	—	3	1	—	—	4	—	—	—	—	—
60	—	—	3	2	—	—	4	—	—	—	4	3	—	—	—	—
70	—	—	4	—	—	—	4	3	—	—	5	2	—	—	—	—
80	—	—	4	3	—	—	5	2	—	—	6	1	—	—	—	—
90	—	—	5	1	—	—	6	1	—	—	7	—	—	—	—	—
100	—	—	5	3	—	—	7	—	—	—	8	—	—	—	—	—
200	—	—	11	3	—	—	1	1	3	—	1	3	3	—	—	—
300	—	—	1	5	3	—	—	1	8	3	—	1	11	2	—	—
400	—	—	1	11	3	—	—	2	3	2	—	2	7	2	—	—
500	—	—	2	5	2	—	—	2	10	2	—	3	3	2	—	—
1000	—	—	4	11	—	—	—	5	9	—	—	6	7	—	—	—

## For Seven Days.

L.at	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
2	—	—	—	1	—	—	—	1	—	—	—	1	—	—	—	—
3	—	—	—	2	—	—	—	2	—	—	—	2	—	—	—	—
4	—	—	—	2	—	—	—	2	—	—	—	3	—	—	—	—
5	—	—	—	3	—	—	—	3	—	—	—	1	—	—	—	—
6	—	—	—	3	—	—	—	1	—	—	—	1	—	—	—	—
7	—	—	—	1	—	—	—	1	1	—	—	1	1	—	—	—
8	—	—	—	1	—	—	—	1	1	—	—	1	2	—	—	—
9	—	—	—	1	1	—	—	1	2	—	—	1	3	—	—	—
10	—	—	—	1	2	—	—	1	3	—	—	1	3	—	—	—
20	—	—	2	3	—	—	—	3	1	—	—	3	3	—	—	—
30	—	—	4	1	—	—	—	4	3	—	—	5	2	—	—	—
40	—	—	5	2	—	—	—	6	1	—	—	7	2	—	—	—
50	—	—	6	3	—	—	—	8	—	—	—	9	1	—	—	—
60	—	—	8	1	—	—	—	9	2	—	—	11	—	—	—	—
70	—	—	9	3	—	—	—	11	1	—	—	1	—	—	—	—
80	—	—	11	—	—	—	—	1	—	3	—	1	2	3	—	—
90	—	—	1	—	—	—	—	1	2	2	—	1	4	2	—	—
100	—	—	1	1	3	—	—	1	4	—	—	1	6	2	—	—
200	—	—	2	3	2	—	—	2	8	1	—	3	—	3	—	—
300	—	—	3	5	2	—	—	4	—	1	—	4	7	1	—	—
400	—	—	4	7	1	—	—	5	4	2	—	6	1	3	—	—
500	—	—	5	9	—	—	—	6	8	2	—	7	8	—	—	—
1000	—	—	11	6	—	—	—	13	5	—	—	15	4	1	—	—

# TABLES of INTEREST.

For Fourteen Days.

Lat	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	—	1	—	—	—	1	—	—	—	1	—	—	—	2
2	—	—	—	2	—	—	—	2	—	—	—	3	—	—	—	3
3	—	—	—	3	—	—	—	3	—	—	1	—	—	—	1	1
4	—	—	1	—	—	—	1	1	—	—	1	2	—	—	1	3
5	—	—	1	1	—	—	1	2	—	—	1	3	—	—	2	1
6	—	—	1	2	—	—	1	3	—	—	2	1	—	—	2	3
7	—	—	1	3	—	—	2	1	—	—	2	2	—	—	3	1
8	—	—	2	—	—	—	2	2	—	—	3	—	—	—	3	3
9	—	—	2	2	—	—	2	3	—	—	3	1	—	—	4	—
10	—	—	2	3	—	—	3	—	—	—	3	3	—	—	4	2
20	—	—	5	2	—	—	6	1	—	—	7	1	—	—	9	1
30	—	—	8	1	—	—	9	2	—	—	11	—	—	—	1	3
40	—	—	11	—	—	1	1	—	—	1	2	2	—	—	1	6
50	—	1	1	3	—	1	4	1	—	1	6	1	—	1	11	—
60	—	1	4	3	—	1	7	1	—	1	10	—	—	2	3	2
70	—	1	7	2	—	1	10	2	—	2	1	3	—	2	8	1
80	—	1	10	—	—	2	1	3	—	2	5	2	—	3	—	3
90	—	2	—	3	—	2	5	—	—	2	9	—	—	3	5	1
100	—	2	3	2	—	2	8	1	—	3	—	3	—	3	10	—
200	—	4	7	1	—	5	4	1	—	6	1	2	—	7	8	—
300	—	6	10	3	—	8	—	2	—	9	2	2	—	11	6	—
400	—	9	2	2	—	10	8	3	—	12	3	1	—	15	4	—
500	—	11	6	—	—	13	5	—	—	15	4	1	—	19	2	—
1000	1	3	—	—	1	6	10	1	1	10	8	1	1	18	4	1

For Twenty-one Days.

Lat	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	—	2	—	—	—	2	—	—	—	2	—	—	—	3
2	—	—	—	3	—	—	1	—	—	—	1	—	—	—	1	1
3	—	—	1	1	—	—	1	2	—	—	1	2	—	—	2	—
4	—	—	1	2	—	—	2	—	—	—	2	1	—	—	2	3
5	—	—	2	—	—	—	2	2	—	—	2	3	—	—	3	1
6	—	—	2	2	—	—	3	—	—	—	3	1	—	—	4	—
7	—	—	2	3	—	—	3	2	—	—	3	3	—	—	4	3
8	—	—	3	1	—	—	4	—	—	—	4	2	—	—	5	2
9	—	—	3	3	—	—	4	2	—	—	5	—	—	—	6	—
10	—	—	4	—	—	—	4	3	—	—	5	2	—	—	6	3
20	—	—	8	1	—	—	9	3	—	—	11	—	—	1	1	3
30	—	1	—	2	—	1	2	2	—	1	4	3	—	1	8	3
40	—	1	4	2	—	1	7	1	—	1	10	—	—	2	3	2
50	—	1	8	3	—	2	—	—	—	2	3	2	—	2	10	2
60	—	2	—	3	—	2	4	3	—	2	9	1	—	3	5	2
70	—	2	5	—	—	2	10	—	—	3	2	3	—	4	—	1
80	—	2	9	—	—	3	2	3	—	3	8	1	—	4	7	1
90	—	3	1	2	—	3	7	2	—	4	1	3	—	5	2	1
100	—	3	5	2	—	4	—	1	—	4	7	1	—	5	9	—
200	—	6	10	3	—	8	—	2	—	9	2	2	—	11	6	—
300	—	10	4	1	—	12	1	—	—	13	9	3	—	17	3	—
400	—	13	9	3	—	16	1	1	—	18	5	—	—	1	3	—
500	—	17	3	—	—	1	—	1	2	1	3	—	—	1	8	9
1000	1	14	6	1	2	—	3	1	2	6	—	1	2	17	6	2

# TABLES of INTEREST. For Twenty-eight Days.

L. at	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.				L. at
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	
1	—	—	—	2	—	—	—	2	—	—	—	3	—	—	—	3	1
2	—	—	1	—	—	—	1	1	—	—	1	2	—	—	2	—	2
3	—	—	1	2	—	—	1	3	—	—	2	1	—	—	2	3	3
4	—	—	2	1	—	—	2	2	—	—	3	—	—	—	3	3	4
5	—	—	2	3	—	—	3	1	—	—	3	3	—	—	4	3	5
6	—	—	3	1	—	—	3	3	—	—	4	2	—	—	5	2	6
7	—	—	3	3	—	—	4	2	—	—	5	1	—	—	6	1	7
8	—	—	4	2	—	—	5	—	—	—	6	—	—	—	7	2	8
9	—	—	5	—	—	—	5	3	—	—	6	3	—	—	8	1	9
10	—	—	5	2	—	—	6	2	—	—	7	2	—	—	9	1	10
20	—	—	11	—	—	1	1	—	—	1	2	3	—	1	6	2	20
30	—	1	4	3	—	1	7	1	—	1	10	—	—	2	3	2	30
40	—	1	10	—	—	2	1	3	—	2	5	2	—	3	—	3	40
50	—	2	3	2	—	2	8	1	—	3	—	3	—	3	10	—	50
60	—	2	9	—	—	3	2	2	—	3	8	1	—	4	7	2	60
70	—	3	2	2	—	3	9	—	—	4	3	2	—	5	4	1	70
80	—	3	8	—	—	4	3	2	—	4	11	—	—	6	1	3	80
90	—	4	1	2	—	4	10	—	—	5	6	1	—	6	11	—	90
100	—	4	7	1	—	5	4	2	—	6	1	3	—	7	8	—	100
200	—	9	2	2	—	10	9	—	—	12	3	1	—	15	4	—	200
300	—	13	9	3	—	16	1	2	—	18	5	—	—	1	3	—	300
400	—	18	4	3	—	1	1	6	—	1	4	6	3	1	10	8	400
500	1	3	—	—	—	1	6	10	1	1	10	8	1	1	18	4	500
1000	2	6	—	1	—	2	13	8	2	3	1	4	2	3	16	8	1000

## For One Month.

L. at	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.				L. at
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	
1	—	—	—	2	—	—	—	3	—	—	—	3	—	—	1	—	1
2	—	—	1	1	—	—	1	2	—	—	1	2	—	—	2	—	2
3	—	—	1	3	—	—	2	1	—	—	2	2	—	—	3	—	3
4	—	—	2	2	—	—	2	3	—	—	3	1	—	—	4	—	4
5	—	—	3	—	—	—	3	2	—	—	4	—	—	—	5	—	5
6	—	—	3	2	—	—	4	1	—	—	4	3	—	—	6	—	6
7	—	—	4	1	—	—	5	—	—	—	5	2	—	—	7	—	7
8	—	—	4	3	—	—	5	3	—	—	6	2	—	—	8	—	8
9	—	—	5	2	—	—	6	1	—	—	7	1	—	—	9	—	9
10	—	—	6	—	—	—	7	—	—	—	8	—	—	—	10	—	10
20	—	1	—	—	—	1	2	—	—	1	4	—	—	1	8	—	20
30	—	1	6	—	—	1	9	—	—	2	—	—	—	2	6	—	30
40	—	2	—	—	—	2	4	—	—	2	8	—	—	3	4	—	40
50	—	3	6	—	—	2	11	—	—	3	4	—	—	4	2	—	50
60	—	3	—	—	—	3	6	—	—	4	—	—	—	5	—	—	60
70	—	3	6	—	—	4	1	—	—	4	8	—	—	6	10	—	70
80	—	4	—	—	—	4	8	—	—	5	4	—	—	6	8	—	80
90	—	4	6	—	—	5	3	—	—	6	—	—	—	7	6	—	90
100	—	5	—	—	—	5	10	—	—	6	8	—	—	8	4	—	100
200	—	10	—	—	—	11	8	—	—	13	4	—	—	16	3	—	200
300	—	15	—	—	—	17	6	—	—	1	—	—	—	1	5	—	300
400	1	—	—	—	—	1	3	4	—	1	6	8	—	1	13	4	400
500	1	5	—	—	—	1	9	2	—	1	13	4	—	2	1	8	500
1000	2	10	—	—	—	2	18	4	—	3	6	8	—	4	3	4	1000

# TABLES of INTEREST.

For Three Months.

Lat	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	1	3	—	—	2	1	—	—	2	2	—	—	3	—
2	—	—	3	3	—	—	4	1	—	—	5	—	—	—	6	—
3	—	—	5	2	—	—	6	1	—	—	7	1	—	—	9	—
4	—	—	7	1	—	—	8	2	—	—	9	3	—	1	—	—
5	—	—	9	—	—	—	10	2	—	1	—	—	—	1	3	—
6	—	—	10	3	—	1	—	3	—	1	2	2	—	1	6	—
7	—	1	—	2	—	1	2	3	—	1	5	—	—	1	9	—
8	—	1	2	2	—	1	4	3	—	1	7	1	—	2	—	—
9	—	1	4	1	—	1	6	3	—	1	9	3	—	2	3	—
10	—	1	6	—	—	1	9	—	—	2	—	—	—	2	6	—
20	—	3	—	—	—	3	6	—	—	4	—	—	—	5	—	—
30	—	4	6	—	—	5	3	—	—	6	—	—	—	7	6	—
40	—	6	—	—	—	7	—	—	—	8	—	—	—	10	—	—
50	—	7	6	—	—	8	9	—	—	10	—	—	—	12	6	—
60	—	9	—	—	—	10	6	—	—	12	—	—	—	15	—	—
70	—	10	6	—	—	12	3	—	—	14	—	—	—	17	6	—
80	—	12	—	—	—	14	—	—	—	16	—	—	—	1	—	—
90	—	13	6	—	—	15	9	—	—	18	—	—	—	1	2	6
100	—	15	—	—	—	17	6	—	—	1	—	—	—	1	5	—
200	1	10	—	—	1	15	—	—	2	—	—	—	2	10	—	—
300	2	5	—	—	2	12	6	—	3	—	—	—	3	15	—	—
400	3	—	—	—	3	10	—	—	4	—	—	—	5	—	—	—
500	3	15	—	—	4	7	6	—	5	—	—	—	6	5	—	—
1000	7	10	—	—	8	15	—	—	10	—	—	—	12	10	—	—

For Six Months.

Lat	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	3	2	—	—	4	1	—	—	4	3	—	—	6	—
2	—	—	7	1	—	—	8	2	—	—	9	3	—	1	—	—
3	—	—	10	3	—	1	—	2	—	1	2	2	—	1	6	—
4	—	1	2	2	—	1	4	3	—	1	7	1	—	2	—	—
5	—	1	6	—	—	1	9	—	—	2	—	—	—	2	6	—
6	—	1	9	3	—	2	1	1	—	2	4	3	—	3	—	—
7	—	2	1	1	—	2	5	2	—	2	9	3	—	3	6	—
8	—	2	4	3	—	2	9	2	—	3	2	2	—	4	—	—
9	—	2	8	2	—	3	1	3	—	3	7	1	—	4	6	—
10	—	3	—	—	—	3	6	—	—	4	—	—	—	5	—	—
20	—	6	—	—	—	7	—	—	—	8	—	—	—	10	—	—
30	—	9	—	—	—	10	6	—	—	12	—	—	—	15	—	—
40	—	12	—	—	—	14	—	—	—	16	—	—	—	1	—	—
50	—	15	—	—	—	17	6	—	—	1	—	—	—	1	5	—
60	—	18	—	—	—	1	1	—	—	1	4	—	—	1	10	—
70	1	1	—	—	1	4	6	—	1	8	—	—	1	15	—	—
80	1	4	—	—	1	8	—	—	1	12	—	—	2	—	—	—
90	1	7	—	—	1	11	6	—	1	16	—	—	2	5	—	—
100	1	10	—	—	1	15	—	—	2	—	—	—	2	10	—	—
200	3	—	—	—	3	10	—	—	4	—	—	—	5	—	—	—
300	4	10	—	—	5	5	—	—	6	—	—	—	7	10	—	—
400	6	—	—	—	7	—	—	—	8	—	—	—	10	—	—	—
500	7	10	—	—	8	15	—	—	10	—	—	—	12	10	—	—
1000	15	—	—	—	17	10	—	—	20	—	—	—	25	—	—	—



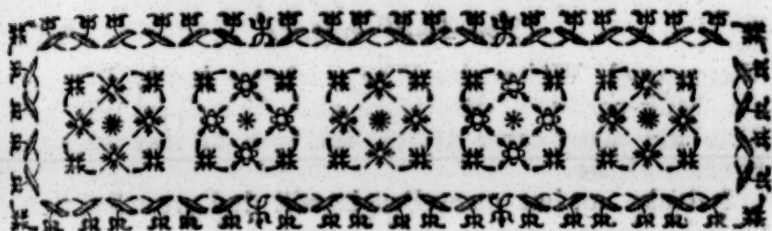
# TABLES of INTEREST. For Nine Months.

L.at	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	5	2	—	—	6	1	—	—	7	1	—	—	9	6
2	—	—	10	3	—	1	—	2	—	1	2	2	—	1	6	2
3	—	1	4	1	—	1	7	—	—	1	9	3	—	2	3	—
4	—	1	9	3	—	2	1	1	—	2	5	—	—	3	—	—
5	—	2	3	—	—	2	7	2	—	3	—	—	—	3	9	—
6	—	2	8	2	—	3	1	3	—	3	7	1	—	4	6	—
7	—	3	1	3	—	3	8	—	—	4	2	2	—	5	3	—
8	—	3	7	1	—	4	2	2	—	4	9	3	—	6	—	—
9	—	4	—	3	—	4	8	3	—	5	5	—	—	6	9	—
10	—	4	6	—	—	5	3	—	—	6	—	—	—	7	6	—
20	—	9	—	—	—	10	6	—	—	12	—	—	—	15	—	—
30	—	13	6	—	—	15	9	—	—	18	—	—	—	1	2	6
40	—	18	—	—	—	1	1	—	—	1	4	—	—	1	10	—
50	1	2	6	—	—	1	6	3	—	1	10	—	—	1	17	6
60	1	7	—	—	—	1	11	6	—	1	16	—	—	2	5	—
70	1	11	6	—	—	1	16	9	—	2	2	—	—	2	12	6
80	1	16	—	—	—	2	2	—	—	2	8	—	—	3	—	—
90	2	—	6	—	—	2	7	3	—	2	14	—	—	3	7	6
100	2	5	—	—	—	2	12	6	—	3	—	—	—	3	15	—
200	4	10	—	—	—	5	5	—	—	6	—	—	—	7	10	—
300	6	15	—	—	—	7	17	6	—	9	—	—	—	11	5	—
400	9	—	—	—	—	10	10	—	—	12	—	—	—	15	—	—
500	11	5	—	—	—	13	2	6	—	15	—	—	—	18	15	—
1000	22	10	—	—	—	26	5	—	—	30	—	—	—	37	10	—

## For Twelve Months.

L.at	3 per Cent.				3½ per Cent.				4 per Cent.				5 per Cent.			
	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	—	—	7	1	—	—	8	2	—	—	9	3	—	1	—	—
2	—	1	2	2	—	1	5	—	—	1	7	1	—	2	—	—
3	—	1	9	3	—	2	1	1	—	2	5	—	—	3	—	—
4	—	2	5	—	—	2	9	3	—	3	2	2	—	4	—	—
5	—	3	—	—	—	3	6	—	—	4	—	—	—	5	—	—
6	—	3	7	1	—	4	2	2	—	4	9	3	—	6	—	—
7	—	4	2	2	—	4	11	—	—	5	7	1	—	7	—	—
8	—	4	9	3	—	5	7	1	—	6	5	—	—	8	—	—
9	—	5	5	—	—	6	3	3	—	7	2	2	—	9	—	—
10	—	6	—	—	—	7	—	—	—	8	—	—	—	10	—	—
20	—	12	—	—	—	14	—	—	—	16	—	—	—	1	—	—
30	—	18	—	—	—	1	1	—	—	1	4	—	—	1	10	—
40	1	4	—	—	—	1	8	—	—	1	12	—	—	2	—	—
50	1	10	—	—	—	1	15	—	—	2	—	—	—	2	10	—
60	1	16	—	—	—	2	2	—	—	2	8	—	—	3	—	—
70	2	2	—	—	—	2	9	—	—	2	16	—	—	3	10	—
80	2	8	—	—	—	2	16	—	—	3	4	—	—	4	—	—
90	2	14	—	—	—	3	3	—	—	3	12	—	—	4	10	—
100	3	—	—	—	—	3	10	—	—	4	—	—	—	5	—	—
200	6	—	—	—	—	7	—	—	—	8	—	—	—	10	—	—
300	9	—	—	—	—	10	10	—	—	12	—	—	—	15	—	—
400	12	—	—	—	—	14	—	—	—	16	—	—	—	20	—	—
500	15	—	—	—	—	17	10	—	—	20	—	—	—	25	—	—
1000	30	—	—	—	—	35	—	—	—	40	—	—	—	50	—	—

F I N I S.



Every one their own PHYSICIAN :

O R,

CHARITY made pleasant,

B Y

Relieving their own FAMILY, or poor  
neighbouring People,

B Y

Cheap, easy, and safe REMEDIES.

---

## INTRODUCTION.

PHYSIC has long been deemed an Art not to be acquired but by Men of Learning only ; but the Exorbitance of their Fees, and the Extravagance of Apothecaries Bills, has made Family Receipts much esteemed ; more especially when they are well chosen, and adapted to the Cure designed, by *Reason* and *Experience*.

The following Receipts are a Collection from several private Families that have effected the Cures they were intended for, and may be safely used for the Disorders mentioned. I have carefully examined, and often applied many of them, with great Success.

Notwithstanding a great deal may be said in Praise of Physic, be it remembered, that the following well known Remedies will always go a great Way towards a Cure, if Temperance in Eating and Drinking be duly observed ; as

Water-gruel, White-wine Whey, Mutton-broth, Buttered-ale, Milk-porridge, Rosemary and Ale, Balm and Sage Tea, and many other Herbs, and such as may be called Kitchen Physic.

I doubt not but many People will find great Relief by these Medicines, timely applied; and, as I am convinced of the Utility of them, it is with Pleasure I lay them before the Public.

MARY MORRIS.



*For an Ague, by Dr. Mead.*

**T**AKE a Drachm of Powder of Myrrh, mix it in a Spoonful of Sack, then take it, and drink a Glass of Sack after it. Do this, as near as you can, an Hour before the Fit comes on.

2] Or, Half an Ounce of Bark powdered, thirty Grains of Snake-root powdered, and forty Grains of Salt of Worm-wood; mix all these well together, divide the Whole into three equal Doses, and take one in a Glass of Wine two Hours before the Fit comes on. This has cured Thousands.

3] Or, Take a Spider alive, cover it with new soft crummy Bread without bruising it; let the Patient swallow it fasting. This is an effectual Cure, but many are set against it. It has been frequently given to People, who did not know the Contents, and has had the desired Effect.

4] Or, Mix together five Drachms of Bark, two Ounces of white Honey, and three Spoonfuls of Syrup of Maiden-hair, and divide the Mixture into three Doses, which are to be taken three Mornings fasting in some Liquid. This has proved very successful.

5] Or, Take a large Onion, make a large Hole in it, big enough to put a large Nutmeg in, and roast it before the Fire till the Nutmeg is soft; then cut the Nutmeg into a Quart of strong Beer, and put in one large Glass of Brandy, and as soon as the Fit comes on drink it up.

ACUE

*AGUE Charms.* I shall not mention any, though every Parish produces some Person that has an effectual Charm for this lazy Disorder; when the Body is any Way out of Order, the Mind is so also; they may serve to divert the Patient, and, in my Opinion, if you have Faith in them, the Cure is half effected.

---

*A Plaister against the Apoplexy.* Take Galbanum and Opoponax, of each two Drachms; Pellitory of Spain and Castor, of each a Drachm; Oil of Amber, a Scruple; and Venice Turpentine, enough to make a Plaister.

---

*FOR an Asthma.* Take three Quarters of an Ounce of Sena, Half an Ounce of Flour of Sulphur, two Drachms of Ginger, Half a Drachm of Saffron powdered, and mix with four Ounces of Honey. Take the Quantity of a Nutmeg Night and Morning.

---

*A Poppy Water for an Asthma.* Fill a large Glas or Pan with fresh Poppies, put to it a Quart of Hyssop-water, a Pint of Damask Rose-water and Penny-royal-water, two Quarts of Compound Briony-water, Half a Pound of Raisins stoned, a Quarter of a Pound of Figs sliced, two Ounces of Sugar-candy, two Ounces of Syrup of Maiden-hair, two Ounces of Syrup of Ground-ivy, two Ounces of Stick-liquorice sliced, Carraway-seeds and Anniseeds three Ounces each bruised; let these stand six Weeks in the Sun, then strain it off in Bottles, and drink four Spoonfuls at a Time.

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*D R. Mead's Receipt for the Cure of a Bite of a Mad Dog.*

Let the Patient be blooded at the Arm nine or ten Ounces. Take of the Herb called in Latin, *Lichen Cinereus Terrestris*, in English, Ash-colour'd Ground Liverwort, cleaned, dried, and powdered, Half an Ounce, and Black Pepper powdered, two Drachms; mix these well together, and divide the Powder into four Doses, one of which must be taken every Morning fasting, for four successive Mornings, in Half a Pint of warm Cow's Milk. After these four Doses are taken, the Patient must go into the Cold Bath, or a cold Spring or River, every Morning fasting, for a Month. He must be dipt all over, but not stay in



(with his Head above Water) longer than Half a Minute, if the Water be very cold. After this he must go in three Times a Week for a Fortnight longer.

*N. B.* The *Lichen* is a very common Herb, and grows generally in sandy and barren Soils all over England. The right Time to gather it is in the Months of October and November.

2] Or, Take the Leaves of Rue, pick'd from the Stalks, and bruise them; six Ounces of Garlick pick'd and bruised; Venice Treacle and Scrapings of Pewter, four Ounces of each; boil these over a slow Fire in two Quarts of Ale till one Pint is consumed; keep it in a Bottle close stopp'd, and give nine Spoonfuls to the Person warm, seven Mornings successively, and six to a Dog. To be given nine Days after the Bite. Apply the Ingredients hot to the Wound.

After returning from Salt Water, take an Ounce of Tormentil Roots, an Ounce of *Assa foetida*, Bean-laster four Drachms, and *Lignum Aloes* two Drachms; steep these in Milk, then boil the Milk, and drink it fasting before the Change of the Moon, or the Full.

3] Or, Take of native Cinnabar, and fastitious Cinnabar, both ground to an exceeding fine Powder, each twenty-four Grains; of the strongest Musk, sixteen Grains; rub these together till the Musk is also become very fine, and give it all for a Dose, in a small Tea-cup full of Arrack or Brandy, as soon as possible after the Person is bit, and another Dose thirty Days after; but if the Person has the Symptoms of Madness before he has had the Medicine, he must take two Doses in an Hour and a Half.

This is practised with great Success at Tonquin in the East-Indies, and lately communicated to the Public as an infallible Remedy.

4] Or, Take the youngest Shoots of the Elder-tree, peel off the outside Rind; then, scraping off the green Rind, take two Handfuls of it, which simmer a Quarter of an Hour in five Pints of Ale, strain it off, and when cold put it in Bottles; then take Half a Pint made warm the first Thing in a Morning, and the last at Night, and be sure to keep yourself warm; also bathe the Part affected with some of the Liquor warmed: The Dose to be repeated the next New or Full Moon after the first.

*N. B.*

N. B. It is good for Cattle as well as the human Species.

The Salt Water is so well known a Remedy, that no Person should neglect it, that is able to get to it.

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*THE Negro Caesar's Cure for the Bite of a Rattle-Snake.*

Take the Roots of Plantane or Hoare-hound, (in Summer, Roots and Branches together) a sufficient Quantity, bruise them in a Mortar, and squeeze out the Juice, of which give, as soon as possible, one large Spoonful; and if he is swelled you must force it down his Throat: This generally will cure; but, if the Patient finds no Relief in an Hour after, you may give another Spoonful, which never fails.

If the Roots are dried, they must be moistened with a little Water.

To the Wound may be applied a Leaf of good Tobacco, moistened with Rum.

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*TO make Bitters.* Take a Gallon of the best French

Brandy, an Ounce of Saffron, two Ounces of Gentian-roots sliced thin, six Pennyworth of Cochineal, and a small Quantity of Orange-peel; put them in a Bottle, and let them stand two or three Weeks.

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*TO stop Blood.* Take Puff-balls full ripe, break them warily, and save the Powder that is within. Strew this Powder over the Wound, and bind it on.

2] Or, Take a Pound of strong White-wine Vinegar, dissolve in it over the Fire, an Ounce of Salt-petre and a Drachm of Camphire, and foment the Part with it.

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*FOR a sore Breast.* Take a Quarter of an Ounce of

Mace, and three Times that Weight of a Stone-Horse's Hoof, dried and beat to Powder, a Pint of White-wine, and a Quart of Ale; mix them together, and let it stand three Days. Drink it Night and Morning, Half a Pint at a Time. Take a Pint of White-wine Vinegar, and Half a Yard of blue Linen Cloth; cut it into nine Pieces, and dip it in the Vinegar, and every Night and Morning put a fresh Plaster to the Breast.

2] Or, Take an equal Quantity of Bull's Fat, Rosin, Pitch, and unprepared Bees-wax, melt them all together, and keep it in an earthen Pot for your Use.

*FOR a sore running Breast, or inward corrupt Sore.* Take Stone-Horse's Hoof, and dry it very well; to every six Thimblefuls of the Powder, take three Thimblefuls of Mace, and put them into a Quart of Ale. Drink a Gill of it Morning and Night.

*A Salve for any Bruise or Sore, spread on a Piece of Paper.* Take Rosin, Frankincense, Bees-wax, and Sheep's Suet, of each Half a Pound; Galbanum four Ounces, Turpentine two Ounces and a Half, Myrrh and Mastich of each an Ounce, and Camphire two Drachms; first dissolve the Gums in a Pint of White-wine Vinegar over the Fire, but don't let it boil; then put in the Suet, shred small, and the Wax, shaved thin; keep it stirring, rub the Camphire small with a few Drops of Oil of Turpentine, and put all through a Bag into a Pint of White-wine, in a Stone Pan; stir it till it is cold, then work it, with your Hands buttered, into Rolls; it must be cold Wine, not boiled. It may be laid on the Throat when it is sore, or swelled.

2] Or, Take Brandy and Linseed Oil together, warm them, and rub them in hot upon the Place before the Fire, with a hot Hand. If once doing will not serve, do it again. If the Oil is offensive, take sweet Butter.

3] Or, Take a Bottle of the best Oil of Olives, and as much of the Thorn-Apple as you can stir in when it is bruised; set it on a gentle Fire, and let it boil till you find it is of a good green Colour; drop it on a Salver, and, if you make it directly, you must take a Quarter of a Pound of Bees-wax, a Quarter of a Pound of Rosin, and two Ounces of Venice Turpentine; set your green Oil over the Fire, then slice your Bees-wax, beat your Rosin, and put them in; let them infuse softly till all is melted, then take it off the Fire, and put in your Turpentine; stir it about, put it into a Gallipot, and keep it for your Use.

4] Or, Take an Apple, pare it, cut out the Core, and pound it with Sallad Oil till it is a soft Poultrice; then bind it

it on the Part, and as it grows dry you must apply fresh to it.

5] Or, Take a Pint of Seville Oil, Half a Pound of Red Lead, and an Ounce of Bees-wax; let them boil an Hour, then pour it on an oiled Board, and make it into Rolls.

6] Or, Take St. John's-wort, Ground-ivy, Mallows, and Elder-leaves, of each two Handfuls; mince them small, and boil them in a Quart of the best sweet Oil, a Spoonful of Venice Turpentine, and two Ounces of Bees-wax; boil it till it is a Salve, strain it into a Pot, and keep it for Use, tied up close.

7] Or, Beat up the Whites of Eggs well with White Rose-water, and anoint the Part.

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*A Stay to be laid to the Throat for a Canker.* Take Verdigrease beat fine, and mix it with Butter; lay it to the Throat, and put a Cloth between it and the Skin, or else it will make it fore. It will keep the Canker from spreading, and sometimes cure without washing.

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*MOUTH Salve for the Canker.* Take Marigold-leaves and Mother-Thyme, of each a Handful, and a Handful and a Half of Scurvy-grass, small green Thyme, and fawn Hyssop, of each half a Handful, three Slips of Herbs of Grace, Yeariff, and Meadow Daisies which have red Flowers, of each half a Handful, and a Pound of Roch Alum; burn and beat the Alum, and sift it in a Sieve; dry your Herbs in an Oven, rub them, and sift them through a Sieve, and put as much Honey thereto as will mix them like to an Electuary.

*N. B.* The Mouth must be lightly touched, and washed, and then a little of the Salve rubbed all over.

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*MOUTH Water for the Canker.* Take half a Handful of Damask Rose-leaves (the green Leaves) green Thyme, Columbine-leaves, Violet-leaves, Woodbine-leaves, and Strawberry-leaves, of each a Handful, and a Handful and a Half of Sage; boil all these together in three Pints of Spring-water; (it must boil Half an Hour) then take up your Herbs, and drain them through a Sieve; then clear it



it into a Pan, and put Half a Pound of Alum to it, and when it boils, skim it very well, and put a Pound of Honey into it; then let it boil a while, and keep it for your Use. Add to all these a Slip or two of Rue.

**FOR the Canker.** Take a Handful of Daisy-leaves, Woodbine, Columbine, and Red Sage, of each a like Quantity, adding a little Scurvy-grass; beat them and strain them; put to them a Pint of White-wine Vinegar, two Ounces of Alum, and two Spoonfuls of Honey, and boil it till it comes to a Salve.

2] Or, Take a Quart of Crab Verjuice, very old, a Handful of Red Sage, and a Quarter of a Pound of Honey, with the Quantity of a Nutmeg of Blue Vitriol, the same of Blue Stone; put these together in a Pipkin, and let it boil till it comes to a Pint; gargle the Mouth three or four Times a Day, making it warm; then dip some Lint, and lay it to the sore Place.

**FOR inveterate Cases, attended with dropical Symptoms, Jaundice, or Female Obstructions.** Take Camomile-flowers powdered, twenty Grains, Salt of Steel and Snake-root, of each five Grains; take them either in Bolus's or Powders.

Take Half an Ounce of Camomile-flowers, an Ounce of Conserve of Rue, Rhubarb powdered, and Sal-Armoniac, of each two Scruples, and enough Syrup of Cloves to make an Electuary; let the Quantity of a Nutmeg be taken every three or four Hours.

*N. B.* You may occasionally change the Conserve of Rue for that of Roman Wormwood, which is rather more agreeable, and nearly as efficacious. When the Fit is put by, the Medicines must be continued at large Distances for a Fortnight at least; thrice a Day, for Example, for the two following Days; then twice a Day for about a Week more; after which, the Constitution being much impaired, and the Stomach weak, a good plain Bitter, with Orange-peel and Gentian, of each two Drachms, and Camomile-flowers and Centaury-tops, half a Handful of each; infuse them in a Pint and a Half of boiling Water, and drink a Glass of the Infusion; when strained, twice a Day.

**FOR**

*FOR Children when violently sore or galled.* Take May-Butter out of the Churn, Mutton-suet off the Kidney, a Handful of Stonecrop, a Handful of Knot-grass, a Handful of Elder, and the same Quantity of Mallows and Yarrow; stamp and strain them, then boil them, and strain the Liquor; then take Pompilion, anoint the Place grieved, and put on a Piece of Scarlet Cloth, and lay the Child with the Heels upwards, spread it on Glove-leather, and lay it about the Place grieved.

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*A Remedy for the Cholick.* Take of the Powder of Yarrow one Drachm, in a Glass of warm Wine, or any other Vehicle.

2] Or, Take Sage and Mint, boil them in a fit Proportion of Claret, and then strain and sweeten it with Sugar.

3] Or, Take Sena, Anniseed, Liquorice (the Wood) chopped small, Guaiacum and Elecampane-roots, of each two Ounces, and a Pound of Figs split; infuse these in four Quarts of Anniseed-water ten or fourteen Days, and take three Spoonfuls at going to Bed, and, if necessary, two in the Morning. Add four Pennyworth of Saffron.

4] Or, Take Knee-Holly, boil it in Ale, and take a good Draught.

5] Or, Take white French-Beans, dry them before the Fire, and pound and sift them, and take a Tea Spoonful Night and Morning, drinking a Glass of white Wine after.

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*TO make Cholick Wine.* Take Guaiacum-chips, Elecampane-roots, Liquorice sliced, and Coriander-seeds bruised, of each two Ounces and a Half, a Pound of Raisins stoned, an Ounce of Rhubarb, and an Ounce of Sena; infuse them in three Quarts of small Anniseed-water six Days, shaking it twice or thrice a Day, the two last Days letting it stand without; then pour it off softly, as long as it runs clear, through a Jelly-bag; then bottle it up and stop it close; take five Spoonfuls at a Time, and if the Fit continues, repeat it the same Day. It may be taken any Time for a Surfeit. Take the same Quantity for a Cough, or Weakness in the Lungs, or two or three Spoonfuls in a Morning fasting, three or four Mornings together, according as your Body is in Strength.

DOCTOR

**DOCTOR** Gibson's Receipt for a Consumption, instead of *Asses Milk*. To three Pints of Water put forty Snails, two Ounces of Eringo-root, and two Ounces of French Barley; boil it to a Quart, then strain it, and take two Spoonfuls in Half a Pint of Milk, twice a Day.

**FOR** a Consumption. Take twenty Snails, and a Handful of broad Daisies, and put in a Quart of Water, and gently boil it to a Pint; take a Spoonful every Morning in some Milk.

2] Or, Take twelve Leaves of Holford to two Quarts of Spring-water, the Spring rising against the Sun in the Morning; boil it to a Quart, and then take a Quart of new Milk, boil it, and let both be cold; then mix it, and drink it like common Drink, and no other.

**A**n infallible Cure for a galloping Consumption. Take Half a Pound of Raisins of the Sun stoned, a Quarter of a Pound of Figs, a Quarter of a Pound of Honey, Half an Ounce of Lucatellus's Balsam, Half an Ounce of the Powder of Steel, Half an Ounce of the Flour of Elecampane, a grated Nutmeg, and a Pound of double-refined Sugar pounded; shred and pound all these together in a Stone Mortar, and pour into it, by Degrees, a Pint of Sallad Oil. Eat a Bit four Times a Day about as big as a Nutmeg; every Morning drink a Glass of old Malaga Sack, with the Yolk of a new-laid Egg, and as much Flour of Brimstone as will lie upon a Sixpence, the next Morning as much Flour of Elecampane, and so alternately.

**TO** make the Cordial Ball. Take a Pound of the best Armoniac, and three Pints of the best White Wine; put into it Angelica-stalks, Tormentil Roots, Pimpernel, Dragon, and Carduus Benedictus, of each a Handful; shred the Roots and Herbs, steep them in the Wine thirteen Hours, then strain as much out as will wet the Ball as thin as Batter, and set it in the Sun to dry, stirring it daily, every Hour at least; put to it Mithridate, Diascordium, Powder of Elecampane, and burnt Hart's-horn, of each an Ounce; foment Half an Ounce of Saffron, Crab's-claws powdered, Half an Ounce, and of Pearl three Drachms; let them stand in the Sun till they are steeped amongst it,

to make into Balls, and dry them in the Sun. They are excellent good. It is a good Cordial for all Fevers, and perpetual Diseases.

*THE Cordial Tincture.* Take two Ounces of the best Persian Rhubarb, an Ounce of Liquorice, an Ounce of Coriander-seed, a Drachm of Saffron, two Drachms of Cochineal bruised, and a Pound of Raisins of the Sun stoned; add to these two Quarts of French Brandy, and stop it close; then set it in the Sun, or by the Fire-side, for fourteen Days; then pour off the Tincture, and put to the Dregs a Quart of Brandy, and let it stand the same Time; then strain it off, and mix them together for Use.

*HOW to make a Never-failing Cordial.* Take Fennel-seed, Cummin-seed, and Coriander-seed, of each three Ounces, Sena four Ounces, Elecampane-roots, Liquorice, and Horse-radish Root, of each three Ounces, Venice Treacle an Ounce, Saffron a Drachm, and Raisins of the Sun a Pound; cut your Roots, stone the Raisins, and bruise two Ounces of Guaiacum, sometimes called Lignum Vitæ; you may leave out the Cummin-seeds, and put in this Wood; bruise your Seeds, then put all together into two Quarts of good Brandy put into a Bottle; let it stand a Week, then strain it off for your Use.

*A Recipe for Colds and Coughs by Dr. Bracken of Lancaster.*

Take of the Herbs Betony and Coltsfoot dried, of each an Ounce, best Tobacco Half an Ounce, choicest white Amber in Powder three Drachms, freshest Squinanch, or Camel's Hay, and of the Herb Ros Solis, not with the oblong, but with the round Leaf, of each Half an Ounce; cut the Herbs in the Manner of Tobacco, and sprinkle the Powder of Amber amongst them, and smoke two or three Pipes of it a Day for a Fortnight; during which Time use the following Lozenges:

Take best Spanish Juice of Liquorice an Ounce, double-refined Sugar two Ounces, Gum Arabic finely powdered, two Drachms; Extract of Opium, or London Laudanum, one Scruple, or twenty Grains, all well beaten or pounded together; then, with Mucilage of Gum Tragacanth, form  
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into small Lozenges, to be dissolved leisurely in the Mouth, and swallowed down as gently as possible.

2] Or, Two Cups full of Spring-water, ditto of Milk, simmered over the Fire with brown Sugar-candy, Syrup-sweet, as hot as you can bear it.

3] Or, Take an Ounce of Nettle-feed, mix it in Half a Pound of Treacle, and take it at Night, or when you please.

4] Or, Take Balsam Capivi Half an Ounce, dissolve it in the Yolk of a new-laid Egg; add to it Half a Pint of Hyssop-water, and Balsamick Syrup two Ounces; shake them well together, and take three Spoonfuls going to Bed.

5] Or, Take an Ounce of Honey, as much Brimstone as will lie on a Shilling, or more, an Ounce of Conserve of Roses, and an Ounce of brown Sugar-candy; beat and mix them together, and take as much as a Knife's Point will hold at going to Bed. If you please, you may put a little Oil of Almonds amongst it.

6] Or, Take Elecampane four Ounces, Marshmallows twelve Ounces, and Quinces sixteen Ounces; boil them in fair Water, with the Roots, till they are so soft as to break; then break them in a Mortar with the Quinces, and pass them through a Strainer; and to every Pound of Mixture add two Pounds of white Honey, and boil them together, but don't over boil them; then take them away from the Fire, and to every Pound of the Matter add, of Saffron a Scruple, Cinnamon a Drachm, Flour of Sulphur two Ounces, and Liquorice a Scruple; incorporate these well together, and then it is made; but it ought to be aromatized with Musk and Rose-water. If you have no Quinces use Marmalade; don't boil the Marmalade with the Roots, but incorporate it with the Roots after they are boiled, and then it is done.

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*D*R. Ratcliffe's Receipt for the Hooping Cough. Take two Ounces of Conserve of Roses, two Ounces of Raisins of the Sun stoned, two Ounces of brown Sugar-candy, and two Pennyworth of Spirits of Sulphur; beat them up into a Conserve, and take it Morning and Evening.

2] Or,

2] Or, Take a good Handful of dried Colts-foot-leaves, cut them small, and boil them in a Pint of Spring-water till Half'a Pint is boiled away; then take it off the Fire, and when it is almost cold strain it through a Cloth, squeezing the Herbs as dry as you can; then throw them away, and dissolve in the Liquor an Ounce of brown Sugar-candy finely powdered, and give the Child (if it be but three or four Years old, and so in Proportion) a Spoonful of it, cold or warm, as the Season proves, three or four Times a Day; or oftener, if the Fit of Coughing comes frequently, till well, which will be in two or three Days; but it will presently abate the Violence of the Distemper.

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*To cure Cuts.* Leaves of Great St. John's Wort, called Tutsan, cure a fresh Cut. From the *Inspector*, published by Dr. Hill.

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*DAFFY's Elixir.* Take Fennel-feed, Carraway-feed, and Coriander-feed, of each two Ounces, Sena four Ounces, Elecampane-roots three Ounces, Liquorice three Ounces, Venice-Treacle an Ounce, Horse-radish Roots three Ounces, and Raisins of the Sun stoned, a Pound; cut the Roots, and beat the Seeds, then put all together into two Quarts of Brandy, or the same Quantity of Canary, and put all into a Glas Bottle, and let it stand a Week. This is approved of for all Obstructions and sharp Humours. Take three Spoonfuls at going to Bed, and three in the Morning, fasting an Hour after it.

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*To cure the Dead Palsy.* Take two Artichokes, Stalks and all, and beat them in a Mortar till you get a good Quantity of Liquor; put to it the same Quantity of White-Wine Vinegar and Mountain Wine mixed, and take Half a Quarter of a Pint in the Morning fasting, and as much at Night.

2] Or, Take a Pound of fresh Butter, and seven Frogs; boil them well together, and when it is strained it will make an Ointment.

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*A Diet Drink to cool and clear the Blood, and to correct sharp Humours.* Take Figs and Raisins sliced, of each four Ounces, Anniseeds and sweet Fennel bruised, of each three Ounces,

Ounces, Liquorice two Ounces, Cinquefoil two Handfuls, Mallow-roots and Fennel-roots, of each three Ounces; boil them in four Quarts of Water for a Quarter of an Hour, then strain it, and sweeten it with Sugar-candy; when it is cold, put it in Bottles, and drink of it three Times a Day.

2] Or, Take a Pound of Lime to a Gallon of boiling Water, and let it stand all Night; then strain it off clear, and, to make it sweet, use Liquorice or Figs; drink it Morning and Evening, eating a Crust.

*FOR the Dropfy.* Take sixteen large Nutmegs, eleven Spoonfuls of Broom Ashes, dried and burnt in an Oven, an Ounce and a Half of Mustard-seed bruised, an Handful of Horse-radish scraped; all to be put in a Gallon of strong Mountain Wine, and stand three or four Days. A Gill or Half a Pint to be taken fasting every Morning, and to fast an Hour or two after it.

2] Or, Take Hyssop, Thyme, Green Broom, Water-Cresses and Brook-Lime, a Handful of each, and two or three Tulip-roots; boil them in two Gallons of strong old Ale till it comes to a Gallon; then put it into a Wooden Vessel till it is cold, then put Yeast upon it, and put a Pint of White Wine into it, and two Spoonfuls of Syrup of Cowslips, and bung it up close. You may take some the next Morning, or at any Time.

3] Or, Take Dwarf Elder, Green Broom, and Horse-radish, a Handful of each, a Handful of Madder-root washed and slit, and Half a Pint of Mustard-seed; put all these into three Gallons of Ale, as it runs off the Malt, unboiled, work it up together with Yeast, and take Half a Pint Night and Morning, or as often as you please.

4] Or, Take a Quart of strong Beer, a Handful of Broom Ashes, the inward Rind of green Ash and Horse-radish, a Handful of each, a Race of Ginger, and a Clove of Garlick; steep these in the Beer twenty-four Hours, and take Half a Pint Morning and Evening.

5] Or, One Ounce of Green Broom burnt to Ashes, an Ounce of Juniper-berries, and Half an Ounce of Rhubarb, steeped in a Quart of Mountain; let it stand twenty-four Hours. Take a Wine Glass in a Morning.

**FOR the Evil, or any Humour tending thereto.** Take two Handfuls of red Bramble-leaves, two Handfuls of broad Plantane, a Handful of Verdigrease, a Quarter of a Pound of Hemp-seed beat small, an Ounce of Sena, and an Ounce of Sassafras chopped; boil them all together in six Quarts of sweet Wort till it comes to four, and when you have boiled it, strain it through a Sieve, put it into a Pot, and work it with Yeast as you do Beer. Take Half a Pint in a Morning, and if you don't find that purge enough, take a little more.

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**EYE-Water.** Take Eye-bright, Plantane, and Red Rose-water, of each an Ounce, the purest white Vitriol, finely powdered, a Drachm, and Spirit of Wine camphorated, twenty Drops; mix these well together, let it settle a Day or two, and then pour off the Clear from the yellow Settling: When you use this Water, you must mix it with Pump or Spring-water, and then wash your Eyes with it. As to the Strength of it, you must mix as your Eyes can bear it, so make it stronger by Degrees as you see Occasion. This is good if the Eyes are Blood-shot, or a waterish Rheum in them.

2] Or, Take some of the clearest Wound-water, and mix it with the same Quantity of Spring-water, and wash the Eye with your Finger. It is very good for any Sort of Humour in the Eyes, especially for any moist Humour.

3] Or, Take three Pints of Milk, two Handfuls of Eye-bright, and a Handful of Celandine; distil this off in a cold Still, and keep it for Use.

4] Or, Take a little Wine-glass of Plantane-water, as much white Rose-water and Mountain, or white Madeira Wine, and a little Powder of Tutty; mix it very well, and keep it in a Vial; strain it as you use it, and wash your Eyes as you see Occasion.

5] Or, Take Lapestuca and white Copperas, of each two Pennyworth; boil it in a Quart of River Water till it is a Pint, then put it into a Bottle with the Water, and drop one or two Drops into the Eye, or wet it lightly.



- 6] Or, Take three Handfuls of red Meadow-daisies, and infuse them in a Quart of new Liquor three Days in the Sun; then strain them out, put to the Liquor a Pint of white Rose-water, and wash your Eyes every Morning.

**S**IR Hans Sloane's Ointment for the Eyes. Take of prepared Tutty, one Ounce; of Lapis Hæmatites prepared, two Scruples; of the best Aloes prepared, twelve Grains; of prepared Pearl, four Grains. Put them into a Porphyry or Marble Mortar, and rub them with a Pestle of the same Stone very carefully, with a sufficient Quantity of Viper's Grease or Fat to make a Liniment. To be used daily, Morning or Evening, or both.

2] Or, Take two Scruples of Camphire, Half an Ounce of Tutty prepared, an Ounce of Virgin's Wax, and four Ounces of May-Butter; melt the Butter and Wax together over a Chafing-dish of Coals, then take them off, put in Rose-water, and work them together; then pour out the Rose-water, put in the Camphire and Tutty, and work them together well; then put it in a close Pot for Use.

**T**O dry up the Humour of sore Eyes that have been of long Continuance. Take a Pound of Chips of Lignum Vitæ, divide it into three Parts, and steep it in a Gallon of Spring-water all Night; next Day set it on the Fire (with the Chips in it) in a Tin or Earthen Pot; when Half is boiled away, fill it up to a Gallon again, and let it boil till a Quart is consumed; then take it off, and when it is settled and cold, pour off the Liquor from the Wood, and bottle it up. Drink it three Times a Day, with Half a Pint of Syrup of Elder-berries, and renew the Liquor as before.

**F**OR a swollen Face. Take Oil of Elder and Plantane-water, of each one Ounce; beat them well together until they be exactly incorporated, then anoint the aggrieved Place three Times a Day.

**F**OR a Fever. At the Beginning of the Fever, or when the Party rageth, take Sheep's Lights and lay to the Soles of the Feet, and it will draw it quite out of the Head: Sometimes it causeth a Looseness, but then comfortable Things must be given.

2] Or,

2] Or, Burdock Leaves and Rue, a Handful of each, and Half a Pound of Currants; beat these together in a Mortar till they are all alike, spread it on a Cloth, and lay it on the Feet and Wrists.

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*FOR intermitting Fevers when the Intervals are distinct.*

If the Stomach appears loaded, or the Bark has been given without Success, to grown Persons, I would recommend the following Vomit:

Take from twenty to thirty Grains of the Indian Root Ipecacuanha, in any convenient Vehicle, and encourage the Operation with plentiful Draughts of Carduus Tea, Water-guel, or Barley-Water, but the former is preferable in general, especially if the cold Fit is pretty severe. To Children it may be given in Proportion down to ten Grains. After the Vomit, as soon as the Stomach will bear it, begin with the following Powder. Take twenty Grains of Camomile-flowers, diaphoretic Antimony, and Salt of Wormwood, of each ten Grains; let them be finely powdered, well mixed, and swallowed in a Draught of any Liquor, once in three or four Hours between the Fits. If this Form be disagreeable, you may make the Powder into a Bolus, with Syrup of Cloves.

2] Or, Take two Ounces of Jesuits Bark, infuse it in Spring-water, a Pint to Half a Pint, and so strain it off; renew the Water on the Bark, and so boil it again to the like Quantity, and do so for six Times; then let it stand to settle, and take the Clear of it, and mix with Half a Pint of the best White Wine, and as much Syrup of Clove Gilliflowers, and let the Patient take nine Spoonfuls every four Hours, or as you have Occasion, after the Fit is off.

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*FOR Fits.* Take a Quart of the best Brandy, eight

Pennyworth of Asa-Fœtida, sliced small, two Ounces of hard Wood Soot, and two Ounces of dried Egg-shells, both powdered small; put all these in a Bottle, and shake it every Day. It must stand eight Days before it is used, and be taken three Days before the New Moon, and three Days after; so also three Days before the Full Moon, and three Days after, a Spoonful and a Half at a Time, till

the Bottle is out. Take it in the Morning, and fast two Hours after it.

**T**O cure a Flux. Take the Stalks and Leaves of Fleabane, dry them gently, and powder them. Of this Powder give about a Drachm at a Time, in Green Tea or Broth, twice in a Day.

**T**HE Duke of Portland's Receipt for the Gout and Rheumatism. Take Aristolochia and Gentian Roots, Germanander, Ground-Pine, and Centaury, Tops and Leaves, dried, powdered, and sifted as fine as you can, of each equal Quantities. The Dose is a Drachm in a Morning fasting in Wine and Water, Tea, or any other Vehicle, for three Months; three Quarters of a Drachm for three Months more; Half a Drachm for three Months more; and then Half a Drachm every other Day for a Twelvemonth. To be taken in the Fit as well as out of the Fit. Forbear high Sauces, Drams, Champagne, &c. and use moderate Exercise, particularly Riding.

2] Or, When you are wrapt up in Flannel, drink Half a Pint of strong Mountain-Whey twice a Day, with an Eating Spoonful of Hartshorn in it; this will warm your Stomach, and keep out the Gout, thin the Blood, and produce a very strong Perspiration, which will take off the violent Pains, shorten your Fit at least one-third, or more; and when you are well enough to go abroad, that Tenderness, Weakness, and some little Pains that attend gouty People, after they are what they call recovered, will vanish; so that when they are free of the Gout, they will be perfectly strong. Take care to get genuine Hartshorn, for that is scarce to be found. From the *Inspector*, published by Dr. Hill.

3] Or, Take the oldest Tallow you can get (if it be but a Year old it will do) and Garlick, of each equal Parts; stamp them together, spread it on Canvass, and lay it on. It eases the Pain, and draws out the Humour, to Admiration.

**F**OR the Green Sickness, by Dr. Ratcliffe. Take six Grains of the Filings of Steel, with as much Extract of Gentian as will make them up into the Consistence of Pills; make

make the Pills small, and take one in the Morning, one at Four o'Clock in the Afternoon, and another at going to Bed.

2] Or, Take six Quarts of Spring Water, two Handfuls of Pennyroyal, a Handful of red Fennel, and a Pound of Belly-piece of Pork; stew them to three Quarts, and take Half a Pint Morning and Night.

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**F**OR the Gripes. Take fourteen Drops of the Oil of Juniper dropped on Loaf Sugar, and either go to Bed, or lie down after taking it; if it does not cure the first Time, after a while take more.

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**T**O cure the Gripes in Children. Take a Spoonful of Hemp-seed, and boil it in Half a Pint of Water sweetened with Sugar.

This will likewise cure the Cholic in grown Persons.

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**A** Liniment to make the Hair grow. Take Gum Labd-  
num six Drachms, Bear's Grease two Ounces, Honey  
Half an Ounce, Southernwood powdered three Drachms,  
Oil of Nutmegs a Drachm, and Balsam of Peru two Drachms;  
and mix all very well. This is recommended for those  
Places which are bald, but they are first ordered to be rubb'd  
with an Onion till very red, and then to be done over with  
this, which is to be repeated two or three Times in a Day for  
three Months.

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**T**O cure the Head-ach. Stamp some Ground-Ivy, and  
then let the Patient snuff it up the Nostriils.

2] Or, Take one Handful of red Rose-leaves and Vine-  
gar boiled together till the Leaves are soft, then put in one  
Handful of Wheat Flour, spread it on Cloths, and apply it  
on the Temples.

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**F**OR a Hoarseness. Take a Quart of Pennyroyal Water,  
and an Ounce and three Quarters of Spanish Liquorice,  
and simmer it over the Fire.

2] Or, Take a Fig and toast it, put a Tea-cupful of  
Rum on it while it is hot, eat it going to Bed; and for  
Drink,



Drink, Beer and Water boiled and strained, sweetened with Sugar-candy.

**T**O cure the *Yellow Jaundice*. An Ounce of Turmeric, one-eighth Part taken twice a Day, in a little warm Ale, or Water-gruel, will cure it.

2] Or, Take a Quart of Ale, Half a Pound of Treacle, ground Turmeric, Liquorice Powder, and Anniseeds beat fine, of each Half an Ounce, and two Pennyworth of Saffron, dried by the Fire, and rubbed small; put these to your Ale, and drink Half a Pint in the Morning, and at Four o'Clock in the Afternoon, shaking it up when you drink, adding Half a Pint of Ale to it on Drinking.

**F**OR a Pain in the *Joints*. Take Goose-Grease, and rub the Joints, or where the Pain is.

**F**OR the *Itch*. Boil a Handful of the Roots of Elecampane, and a Handful of the Roots of sharp-pointed Dock, in two Quarts of Spring-water to three Pints; strain it, and wash the Parts affected once or twice a Day.

**T**O make *Lime Drink*. Take a Pound and a Half of Ot-leif Lime, pour upon it (by Degrees) six Quarts of Spring-water, and let it stand till it is clear; then infuse thin-sliced Liquorice, scraped and sliced, two Ounces, Anniseeds bruised, and Sassafras sliced thin, of each four Ounces, Sarsaparilla two Ounces, China-roots sliced, an Ounce, Currants Half a Pound, and a Quarter of a Pound of Mace; you may begin to drink when you please. After it has infus'd twenty four Hours, put them into another Pot, and clear the Water off the Lime into them.

**T**O make *Lip-Salve*. Take Half a Pound of Butter, Half an Ounce of Virgin's Wax, Half an Ounce of Benjamin, Half an Ounce of Ackarony-root, Half an Ounce of fine Sugar, and a Bunch of white Grapes; put all these over the Fire till they are melted, then strain it through a Sieve, and make it into Cakes.

*To stop a Looseness.* Take Conserve of Marigold Flowers, the Quantity of a little Nutmeg, for three Nights; if it does not stop, take it in the Morning. Take a Pound of Marigold Flowers to a Pound and a Half of Sugar to make the Conserve.

2] *Or,* Take old Quince Marmalade and Conserve of Sloes. boil these in Red Wine, and drink one Glass twice a Day.

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*To increase Milk.* Make Pottage with Lentils, and use it freely.

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*FOR a sore Mouth.* Take burnt Alum, Bole Armoniac, and Sugar, of each a like Quantity; take a Knife's Point full two or three Times a Day.

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*To stop Bleeding at the Nose.* Take the Flax of a Hare, the Moss of an Ash-tree, and Bole Armoniac; chop them together, wet them with fair Water, and put it into the Nostril that bleeds, let it stay twenty-four Hours, and if there be any loose Flesh or Skin, cut it off, or it will not stop.

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*To make Oil of Charity.* On (or about) the 10th of May, take a Quart of the best Sallad-Oil, a Handful of red Sage, another of Wormwood, Rosemary and Lavender, of each a like Quantity, and Charity, two Handfuls; steep these together, and put them into the Oil (being in Glass) and set them in the Sun ten Days together; then set it on the Fire, and let it simmer a Quarter of an Hour; then strain them, and put the same Quantity of Herbs as before, and let it stand in the Sun three Weeks close covered; then set it on the Fire again, and let it simmer an Hour, and then strain it. It is good for healing any inward Bruise, Sciatica Pains, sore Breasts, or any other sore Swellings, Aches, or Pains, whatever.

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*AN Ointment.* Take two Pounds of Hog's-lard, a Pound of Venice Turpentine, eight Ounces of Bees-wax, and a Pint of Linseed Oil; put your Hog's-lard into a Pipkin over

over a gentle Fire, and when it begins to boil put in the Turpentine, and the Bees-wax shaved thin, and a Pint of Linseed Oil; stir them well, and pour it into a Vessel for Use.

**FOR a Pain with a Swelling, or a dry Sore.** Take Didum Volligas, spread it on a Cloth, and lay it on, or rub it all over the painful or sore Place; as it dries and rubs away, lay on more till the Pain is gone, and let it continue on till it comes off of itself.

**FOR the Piles.** Take Pompilion, Oil of Elder, and Flour of Brimstone, of each a like Quantity, and Sheep's Suet, a little more than either of the former; melt them all together, and anoint the Part. If they are inward, cut a Piece and put it up.

**THE Negro Cæsar's Cure for Poison.** Take the Roots of Plantane and wild Hoare-hound, fresh or dried, three Ounces, boil them together in two Quarts of Water to one Quart, and strain it; of this Decoction let the Patient take one third Part three Mornings fasting successively; from which if he finds any Relief, it must be continued till he is perfectly recovered: On the contrary, if he finds no Alteration after the third Dose, it is a Sign that the Patient has either not been poisoned at all, or that it has been with such Poison as *Cæsar's* Antidotes will not remedy, so may leave off the Decoction.

During the Cure, the Patient must live on a spare Diet, and abstain from eating Mutton, Pork, Butter, or any other fat or oily Food.

*N. B.* The Plantane or Hoare-hound will either of them cure alone, but they are most efficacious together.

In Summer, you may take one Handful of the Roots and Branches of each, in the Place of three Ounces of the Roots of each.

For Drink, during the Cure, let them take the following:

Take of the Roots of Golden-Rod six Ounces, or in Summer two large Handfuls of the Roots and Branches together, and boil them in two Quarts of Water, to one Quart; to which also may be added a little Hoare-hound and Sassafras. To this Decoction, after it is strained, add a  
Glas

Glas of Rum or Brandy, and sweeten it with Sugar for ordinary Drink.

Sometimes an inward Fever attends such as are poisoned, for which he orders the following:

Take a Pint of Wood-Ashes and three Pints of Water, stir and mix them well together, let them stand all Night, and strain or decant the Lye off in the Morning, of which ten Ounces may be taken six Mornings following, warmed or cold, according to the Weather.

These Medicines have no sensible Operation, tho' sometimes they work in the Bowels, and give a gentle Stool.

The Symptoms attending such as are poisoned, are as follows:

A Pain of the Breast, Difficulty of Breathing, a Load at the Pit of the Stomach, an irregular Pulse, burning and violent Pains of the Viscera above and below the Navel, very restless at Night, sometimes wandering Pains over the whole Body, a Reaching and Inclination to vomit, profuse Sweats, (which prove always serviceable) slimy Stools, both when costive and loose, the Face of a pale and yellow Colour, sometimes a Pain and Inflammation of the Throat, the Appetite is generally weak, and some cannot eat any thing; those who have been long poisoned, are generally very feeble and weak in their Limbs, sometimes spit a great deal, the whole Skin peels, and likewise the Hair falls off.

For the Discovery of this Remedy, and for his Cure of the Bite of a Rattle-Snake (see Page 5.) the General Assembly of Carolina purchased his Freedom, and granted him an Allowance of 100 *l. per Ann.* during Life.

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*A Safe and universal Purging Potion.* Take of the best Sena Half an Ounce, Sweet Fennel bruised a Drachm, and steep them all Night in somewhat more than a Quarter of a Pint of Ale; next Morning strain and press it out, and dissolve in the Liquor an Ounce of good Manna, and strain it again.

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*A Drink to prevent the Plague.* Take three Pints of the best Muscadine, and boil in it Sage and Rue, of each a Handful, until a Pint be wasted; then strain it over the Fire again, and put therein a Pennyworth of Long Pepper, Half an Ounce of Ginger, a Quarter of an Ounce of Nutmegs,



mégs, all beaten together; let it boil a little, then put to it four Pennyworth of Mithridate, two Pennyworth of Treacle, and a Quarter of a Pint of Aqua Vitæ, stir them well together, and take a Spoonful of it warm, both Morning and Evening, if you are much afflicted; if not, once a Day is sufficient.

2] Or, Take Venice Treacle and Mithridate, of each an Ounce, the Confection of Alkermes two Drachms, and Conserve of Wood-sorrel two Ounces; mix them together, and take the Quantity of a Walnut every Morning.

3] Or, Take a Drachm of Venice Treacle every Morning in distilled Water of Wood-sorrel.

**F**OR a Pleurisy without Bleeding. Take a Quart of Milk, and make a Posset-drink thereof with temperate Ale; put therein, whilst it is hot, three Balls of Stone-horse's Dung in a Rag, and when the Posset-drink is cool enough wring the Rag hard with your Hands into the Posset-drink: To qualify the Taste of it, put a few Fennel and Carraway-seeds into it, then warm Half a Pint as warm as the Patient can drink it, and put a Spoonful of the best Oil into it, and stir them together. Drink this twice a Day.

2] Or, Lay a Plaster to the Patient's Side. Take Barley-meal, mix it with the Person's Urine, and make it into a Cake, and bake it; when it is baked, cut off the uppermost Crust as you do to butter a Cake; do this with Tar, and apply it hot to the short Ribs where the Pain lies. Bind it with a Roller.

**T**HE Red Powder. Take Tormentil Roots and Leaves, Scordium, Pimpernel, Carduus, Betony, Scabious, and Angelica-leaves, of each a Handful, washed, and dried in a Cloth, and shred and bruised a little; put these into a Pint of Mountain Wine at three Times, and let the Wine stand three Days to fetch out all the Virtue of the Herbs, stirring it sometimes; then take a Pound of the best Beale Armoniac, pound it, sift it, put it into a Basin, and strain as much of the Wine into it as will make it a Batter, and stir it well and often; when it is dry, put in more of the Wine till you have put in all; and when you have put in the

the last Wine, put in twelve Pennyworth of Saffron; an Ounce of Mithridate, and an Ounce of Hartshorn, finely pounded; when it is dry, make it into round Balls as big as Walnuts, so dry it in the Sun.

*FOR the Rheumatism.* Take a Quart of Anniseed, Half an Ounce of Rhubarb sliced, and two Pounds of Raisins stoned. Drink a Glass of this nine Mornings together.

2] Or, Drink Buckbane Tea every Morning, with two Tea-Spoonfuls of Hartshorn Drops.—This has cured a thousand poor People, and why not the Rich?

3] Take two Spoonfuls of Linseed-Oil made without Fire; take it in the Morning fasting, and as much before going to Bed, for nine Days together, and keep yourself very warm.

*A Ready Cure for a Rupture.* Take a Bull's Bladder, and dry and rub it to Powder, Powder of Bones, and Powder of Rosin, and take them on the Point of a Knife dry; take most of the Bladder, and take it last at Night, seven Times. Eat nothing that is loosening, and take no Milk, and you may depend upon a Cure.

*LAPIS Calaminaris Salve.* Take a Pint of the best sweet Sallad Oil, four Ounces of Bees-wax, and two Ounces of Lapis Calaminaris beat fine; boil these together in Silver or Earthen Ware Half an Hour, or more, stirring it all the while till it is quite cold; then put it into a Pot for your Use: It is not for drawing, but healing. Take Rosin, finely beat and sifted, and lay it on a Cut, or any Sore that bleeds, and lay on the Top of it a Bit of this Plaister, and it will cure it perfectly.

*FOR a Pain in the Side.* White Sugar, and Raisins of the Sun, well beat together, will remove the Pain.

*FOR the Scurvy.* Take a Quart of Spring-water, one Quart of Rhenish Wine, put it on the Fire, and put in two or three Slices of Horse-radish, Water-creffes and Brooklime, one Handful of each, bruised, three Seville Oranges, sliced, with the Rind on, Half an Ounce of Juniper Berries;

ries; let it boil Half an Hour, then take it off the Fire, and add one Pint of the Juice of Scurvy-grass, boil it up again with one Handful of brown Sugar; then strain it off. Drink one Glass-full in the Morning, and again at Four in the Afternoon.

2] Or, Take seven Grains of Scammony, four Ounces of Calterne, and eight Grains of Cream of Tartar. This is a Dose for a Child of seven Years old; but you must double the Quantity for a grown Person.

*AN effectual Cure for all Distempers arising from an in-  
terate Scurvy.* Take four Ounces of the Inside Bark of Spanish Oak, two Ounces of the Inside Bark of Pine, two Ounces of Shumack Root, boil them in three Quarts of Water till it comes to three Pints. The Patient must drink a Pint the first Morning; in a Minute or two after, Half a Pint more; at Noon, Half a Pint; and at Night, Half a Pint: Likewise daily after, till the Cure is perfected, Half a Pint in the Morning, Half a Pint at Noon, and the the same at Night. If any Ulcer and proud Flesh, wash them with Blue-stone Water, anointing them afterwards with Hog's Fat and Deer's Dung, or Hare's Dung.

For the Discovery of this Remedy a Negroe Man of Virginia was freed by the Government, and had 30*l.* Sterling for Life.

*TO make Snail Water.* Take Jæmaris, Coltsfoot, Hoare-hound, Maidenhair, Balm, and Spearmint, of each a good Handful, and three Handfuls of Ground-ivy; bruise them, or chop them a little, and put them into a Gallon of Milk, with Half a Peck of Snails, first bruised; let the Ingredients stand all Night in your Still, and distil them over a gentle Fire in a cold Still; stir it two or three Times in the Still, that it may not burn. A grown Person must take Half a Pint in a Morning fasting, and last at Night, sweetened with white Sugar-candy, and a Child a Quarter of a Pint.

*FOR the Spleen.* Take a Quarter of a Pound of Madder-roots, beat them as small as you can, and then they can't be known; put them, thus beaten, into a Glass Bottle, and fill it with White Wine; then stop it up close.

and

and it may be drank in three Days Time. When you use it, shake your Bottle, and pour the Liquor through a small Hair-Sieve, putting the Powder again into your Bottles. This is not to be taken when the Fit is on. Drink a Quarter of a Pint every Morning, and as much at Night, fasting an Hour before, and an Hour after it. This Bottle, when the Liquor is out, must be filled up again with Wine. The second Steeping is as good as the first. The longer it is steeped the better.

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*SPRING Ale, by Dr. Willis.* Take Roots of Polypody of the Oak, Dock-roots, sliced and dried, of each Half a Pound, Sena twelve Ounces, English Rhubarb Half a Pound, Coriander-seed four Ounces, yellow Sanders two Ounces; slice and bruise these, put them into a Vessel with two Gallons of middling Ale, and tap it at eight Days. You may drink a Pint or more, as it works, according to your Age and Strength.

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*STOMACH Wine, by Dr. Ratcliff.* Take the Roots of Virginia Snake-weed, and Gentian, of each three Ounces; of Galangal, Cloves, Cubebs, Mace, Nutmeg, and Saffron, of each one Drachm; infuse these cold in three Pints of Canary.

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*A Good Bitter for a cold watry Stomach.* Take Snake-root, Cuckow's-meat, Saffron, Gentian, Oranges, and Pill Rhubarb; steep these Ingredients in Rum or White Wine.

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*A Bitter Draught to strengthen the Stomach and Nerves.* Take the Roots of Gentian and Zedoary, thin sliced, the thin Parings of Oranges, and Seeds of Cardamom, of each a Drachm, the Powder of compound Sena, two Drachms; pour upon these a Pint of boiling Water, and let them infuse a Quarter of an Hour before the Fire, not upon it; add to it four Spoonfuls of compound Wormwood-Water, and take four Spoonfuls in the Morning fasting; you may sleep after it: Repeat the same three Hours after Dinner, fasting two Hours after it.



**F**OR a *Stoppage in the Stomach.* Take one Pint of Hyssop-water, a Pint of Muscadine, four Races of Ginger, as much Liquorice sliced, two Pennyworth of Sugar-candy beat to Powder; put all into a Glass Bottle, stop it close, and shake them well; let it intermix twenty-four Hours, and drink a Glass Morning and Evening.

**F**OR the *Stone and Gravel.* Take one Quartern of Gins (two Shillings per Quart) one Pennyworth of Parsley-water, as much of Syrup of Marsh-mallows and Sweet Oil, the Juice of two or three large old Onions; warm the whole, and drink it as hot as you can; then take three or four Half-pint Basons of Jelly made of Trotters, or Sheeps Feet, for a Strengtheners.

2] Or, Take of Broom-feed, finely ground, as much in Quantity as will lie upon the Surface of a Shilling, in a Gill of White Port, Morning and Evening.

3] Or, Take Daffy's Elixir four Spoonfuls, Oil of Olives two Spoonfuls, Liquid Laudanum three Drops, and Oil of Turpentine twenty Drops; mix them with Sugar, and take this Dose at the Beginning of the Fit.

4] Or, Take of the Herbs Sorrel, Sage, Germander, Lavender, Fennel, Parsley, Thyme, Winter-savoury, Penny-royal, and Hyssop, of each two Handfuls; chop them all together, and infuse them twenty-four Hours in three Gallons of small Ale; slice two or three Nutmegs, and put to it Venice Turpentine, well washed in red Rose-water, the Quantity of a Walnut, and as much Live Honey; then put all into a Linen Bag, and distil it; draw in all five Quarts, of which may be drank four or five Spoonfuls in White Wine, or any other Liquor. If your Urine is too sharp, take it three Mornings before the Full Moon, and three before the Change. If it be taken at the Beginning of a Fit, it often carries it off.

5] Or, Take Marsh-mallow-roots two Ounces, a Spoonful of Pearl Barley, two Handfuls of Melon-leaves, Half an Ounce of Liquorice, and Half an Ounce of Daucus-seeds; boil them in a Quart of Water and a Pint of Ale, until one Third of it be wasted; then strain it, and drink Half a Pint of it very warm.

*Mrs. Joanna Stephens's Medicines for the Cure of the Stone and Gravel, with the Method of preparing and giving the same.*

My Medicines are a Powder, a Decoction, and Pills.

The Powder consists of Egg-shells and Snails, both calcined.

The Decoction is made by boiling some Herbs (together with a Ball, which consists of Soap, Swines Cresses burnt to a Blackness, and Honey) in Water.

The Pills consist of Snails calcined, wild Carrot-seeds, Burdock-seeds, Ashen-keys, Hips and Hawes, all burnt to a Blackness, Soap and Honey.

The Powder is thus prepared :

Take Hens Egg-shells well drained from the Whites, dry and clean, crush them small with the Hands, and fill a Crucible of the Twelfth Size (which contains nearly three Pints) with them lightly; place it in the Fire, and cover it with a Tile; then heap Coals over it, that it may be in the Midst of a very strong clear Fire till the Egg-shells be calcined to a greyish White, and acquire an acrid salt Taste: This will take up eight Hours at least. After they are thus calcined, put them into a dry clean Earthen Pan, which must not be above three Parts full, that there may be Room for the Swelling of the Egg-shells in Slaking. Let the Pan stand uncovered in a dry Room for two Months, and no longer. In this Time the Egg-shells will become of a milder Taste, and that Part, which is sufficiently calcined, will fall into a Powder, of such a Fineness as to pass through a common Sieve, which is to be done accordingly.

In like Manner, take Garden-Snails with their Shells, cleaned from the Dirt, fill a Crucible of the same Size with them whole, cover it, and place it in a Fire, as before, till the Snails have done sinoaking, which will be in about an Hour, taking Care that they do not continue in the Fire after that. They are then to be taken out of the Crucible, and immediately rubbed in a Mortar to a fine Powder, which ought to be of a very dark grey Colour.

*Note,* If Pit-Coal be made use of, it will be proper, in order that the Fire may the sooner burn clear on the Top, that large Cinders, and not fresh Coals, be placed upon the Tiles which cover the Crucibles.

These Powders being thus prepared, take the Egg-shell Powder of six Crucibles, and the Snail-Powder of one, mix them together, rub them in a Mortar, and pass them through a Cypress Sieve. This Mixture is immediately to be put up into Bottles, which must be close stopped, and kept in a dry Place for Use. I have generally added a small Quantity of Swines Cressets burnt to a Blackness, and rubbed fine; but this was only with a View to disguise it.

The Egg-shells may be prepared at any Time of the Year, but it is best to do them in Summer. The Snails ought only to be prepared in *May, June, July* and *August*; and I esteem those best which are done in the first of these Months.

The Decoction is thus prepared:

Take four Ounces and a Half of the best Alicant Soap, beat it in a Mortar with a large Spoonful of Swines Cressets burnt to a Blackness, and as much Honey as will make the whole of the Consistence of Paste. Let this be formed into a Ball.

Take this Ball, and Green Camomile, or Camomile-Flowers, Sweet Fennel, Parsley, and Burdock Leaves, of each one Ounce: When there are not Greens, take the same Quantities of Roots: Cut the Herbs or Roots, slice the Ball, and boil them in two Quarts of soft Water Half an Hour; then strain it off, and sweeten it with Honey.

The Pills are thus prepared:

Take equal Quantities, by Measure, of Snails calcined as before, of wild Carrot-seeds, Burdock-seeds, Ashen-keys, Hips and Hawes, all burnt to a Blackness, or which is the same Thing, till they have done smoaking; mix them together, rub them in a Mortar, and pass them through a Cypress Sieve. Then take a large Spoonful of this Mixture, and four Ounces of the best Alicant Soap, and beat them in a Mortar with as much Honey as will make the whole of a proper Consistence for Pills. Sixty of which are to be made out of every Ounce of the Composition.

The Method of giving these Medicines is as follows:

When there is a Stone in the Bladder or Kidneys, the Powder is to be taken three Times a Day, *viz.* in a Morning after Breakfast, in the Afternoon about Five or Six, and at going to Bed. The Dose is a Drachm Averdupoize, or fifty-six Grains, which is to be mixed in a large Tea-cupful of

of White Wine, Cyder, or small Punch; and Half a Pint of the Decoction is to be drank, either cold or milk-warm, after every Dose.

These Medicines do frequently cause much Pain at first; in which Case it is proper to give an Opiate, and repeat it as often as there is Occasion.

If the Person be costive during the Use of them, let him take as much Lenitive Electuary, or other laxative Medicine, as may be sufficient to remove that Complaint, but not more: For it must be a principal Care at all Times to prevent a Looseness, which would carry off the Medicines; and if this does happen, it will be proper to increase the Quantity of the Powder, which is astringent, or lessen that of the Decoction, which is laxative, or take some other suitable Means, by the Advice of Physicians.

During the Use of these Medicines, the Person ought to abstain from salt Meats, Red Wines, and Milk, drink few Liquids, and use little Exercise, that so the Urine may be the more strongly impregnated with the Medicines, and the longer retained in the Bladder.

If the Stomach will not bear the Decoction, a sixth Part of the Ball made into Pills must be taken after every Dose of the Powder.

Where the Person is aged, of a weak Constitution, or much reduced by Loss of Appetite, or Pain, the Powder must have a greater Proportion of the calcined Snails than according to the foregoing Direction; and this Proportion may be increased suitably to the Nature of the Case, till there be equal Parts of the two Ingredients. The Quantity also of both Powder and Decoction may be lessened for the same Reasons. But as soon as the Person can bear it, he should take them in the above-mentioned Proportions and Quantities.

Instead of the Herbs and Roots before-mentioned, I have sometimes used others, as Mallows, Marsh-mallows, red and white Yarrow, Dandelion, Water-cresses, and Horse-radish Root, but do not know of any material Difference.

This is my Manner of giving the Powder and Decoction. As to the Pills, their chief Use is in Fits of the Gravel, attended with Pain in the Back and Vomiting, and in Suppressions of Urine from a Stoppage in the Ureters. In these



these Cases, the Person is to take five Pills every Hour, Day and Night, when awake, till the Complaints be removed. They will also prevent the Formation of Gravel and Gravel-Stones in Constitutions subject to breed them, if Ten or Fifteen be taken every Day.

*Jan. 16, 1739.*

J. STEPHENS.

*A Salve for any Strain or Sore.* Take a Pint of the best Sallad Oil, Half a Pound of Red Lead, and an Ounce of Bees-wax; boil these together, and then put in the Wax; it is enough when it grows brown; you may cut your Cloth in Shreds, dip it in, and then hang it over Sticks to cool for the Sear-cloth; pour the rest on an oiled Board, and make it in Rolls.

2] Or, Boil Bran in Wine Vinegar to the Consistence of a Poultice; put in a small Lump of Hog's Lard, or fresh Butter, and apply it warm, renewing the Poultice once in twelve Hours for two or three Times.

*To make Surfeit-Water.* Take a Peck of Poppies, to which put two Gallons of Brandy, two Pounds of Figs and Raisins, and two Pounds of Dates, (stone your Raisins, and slice your Figs and Dates) two Ounces of Liquorice cut small, two Ounces of Anniseeds bruised, with a Handful of Marigold-flowers, a Handful of red Rose-leaves, and a little Balm and Mint cut small; put all these into an Earthen Vessel, and let it stand warm a Fortnight, and then strain it off, and bottle it. You may make white Surfeit-Water of the Lees of it.

2] Or, Take ten Gallons of Brandy, ten Pounds of Poppies, two Pounds of Figs sliced, two Pounds of Raisins sliced, three Quarters of a Pound of Liquorice thin sliced, six Ounces of sweet Fennel-seeds, and six Ounces of Anniseeds bruised; let these infuse nine or ten Days, stirring it every Day.

*To make Tar-water.* Pour a Gallon of cold Water on a Quart of Tar; stir and mix them thoroughly with a Ladle, or flat Stick, the Space of three or four Minutes; after which the Vessel must stand forty-eight Hours, that the

the Tar may have Time to subside; then the clear Water is to be poured off and kept covered for Use, and no more made from the same Tar, but it serves common Purposes.

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*FOR a sore Throat.* Take an Ounce of red Rose-leaves, a Quarter of an Ounce of Pomegranate-flowers, freed from the Husks and Seeds, a Drachm of Cochineal finely powdered, Spring-water a Quart, and Spirit of Sulphur a Quarter of an Ounce; put them all together in a Quart Bottle, infuse it cold about a Week, often shaking the Bottle, and then strain it off, without pressing. When you use it, take two Spoonfuls of the Gargle, and four of Spring-water warmed, with a Lump of fine Sugar in it; wash your Mouth very well with it, and spit it out, and afterwards gargle your Throat well with it; do this especially the first Thing in a Morning, fasting an Hour after it, and the last Thing at Night; and at other Times as you think convenient.

2] Or, Take a Lump of Sugar, drop Hungary-Water on it till it is well soaked; and, when it is well soaked, swallow it in Bed.

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*TO make a Tincture.* Take Half an Ounce of Alum, two Drachms of Cream of Tartar, four Scruples of Cochineal, twenty Grains of Saffron, and two Drachms of Mastic, beat to Powder, and put into a Quart of the best White Wine.

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*A Powder to clean the Teeth.* Take Pumice-stone and Cuttle-fish Bone, of each an Ounce, Tartar of Vitriol and Mastic, of each two Drachms, Musk, a Scruple, and Oil of Rhodium, three Drops; mix all into a fine Powder.

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*A Good Remedy for the Tooth-ach.* Take a little Cotton, and imbibe it in Lucatellus's Balsam melted in a Spoon, and put it in the hollow Tooth.

2] Or, Take Camphire and Opium, of each as much as a Pin's Head, and put it in the hollow Tooth.

3] Or, Take Mastic, a Scruple, Camphire and Opium, two Grains of each, Origany, one Drop, and make it into a Pellet.

Or,

Or, Take Frankincense and Matthews's Pill, of each ten Grains, and with one Drop of Oil of Olives make it into a Pellet; either of these stopped into the Hollow of an aching Tooth, or between that and the next, will often procure Ease.

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**SYRUP of Turnips.** First bake the Turnips in a Pot with Bread, then press out the Liquor between two Plates; put a Pint of this Liquor to Half a Pint of Hyssop-Water, and as much brown Sugar-candy as will sweeten it, and boil it to the Consistence of a Syrup. It is very good for a Cold or Consumption.

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**FOR a Vertigo.** Shave your Head, and on the Top apply a Plaister of Flour of Brimstone and Whites of Eggs.

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**FOR a Whitlow.** Hold your Finger in a Tea-cupful of distilled Vinegar five or six Minutes, and repeat the same five or six Times. The same applied to any Wound occasioned by a rusty Nail prevents its festering. Communicated to the Public by the Rev. Mr. John Eccles.

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**FOR a Vomit.** Take the Quantity of three Grains of Emetic Tartar.

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**TO stop Vomiting.** Apply a large Onion, slit, to the Pit of the Stomach.

2] Or, Use a Spoonful of Juice of Lemon, and six Grains of Salt of Wormwood.

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**FOR a sharp Urine.** Boil some Liquorice in a Glass of Water till it is strong thereof, with four large Pippins and some brown Sugar-candy; drink a large Glass of it fasting in a Morning, and another at four in the Afternoon.

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**FOR a Suppression of Urine.** Take a Spoonful of Radish-juice, or bruised Mustard-seed.

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**TO cure Warts.** Dissolve Sal Armoniac in Water, and wash your Hands with it daily.

*TO make White Drink.* Take Half an Ounce of Hartshorn to a Quart of Water, and boil it till it comes to a Pint.

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*GLISTER for the Wind.* Take Mallow-leaves, Mercury, Pellitory of the Wall, Pennyroyal, and Mugwort, of each a Handful; Green Camomile and the Flowers, each a Handful; Anniseeds, Carraway-seeds, Cummin, and Fennel, of each a Quarter of an Ounce; Bay-berries and Juniper disto, of each three Drachms; boil these together in three Pints of Ale till it comes to twelve Ounces, and use it warm.

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*FOR the Worms.* Take a Tea-spoonful of Wormseed and Treacle, for six Mornings.

2] Or, Take a Tea-spoonful of burnt Hartshorn, mixt with Sugar.

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*FOR a green Wound.* Take a Pound of Mutton-suet, Half a Pound of Venice Turpentine, Half a Pound of Rosin, three Pennyworth of Linseed Oil, two Pennyworth of Train-Oil, three Pennyworth of Ambergrease, three Pennyworth of Roman Vitriol, and three Pennyworth of Saffron, for your Use.

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*TO make the Wound Water.* Take four Ounces of Bole Armoniack, an Ounce of Camphire, and four Ounces of white Copperas; beat the Copperas and Camphire together, and put them into an Earthen Pot over the Fire till they begin to dissolve and grow hard again; beat the Bole Armoniack by itself, then put the other to it, and beat them all together to a Powder; put it into a Bladder for your Use, tie it up very close, and it will keep for several Years. When you want Water, take two Quarts of Spring-water, and set it on the Fire till it boils; then put in four Spoonfuls of the Powder, and stir it till it is dissolved, and when it is cold put it into a Bottle, and stop it close, and so proportionably you may make a greater or lesser Quantity; and when you wash any Wound, take the clearest of the Water from the Settlings, and make it as warm as the Patient can bear it, then bathe it well by the Fire if you can with a Cloth, and then double a Cloth four or five Times, and wet it



it well in the Water if the Sore be very bad; otherwise act according to your own Discretion.

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*A Sharp Water.* Take two Ounces of Roman Vitriol, two Pounds of Roch Alum, and two Quarts of Spring-water; beat the Alum pretty small, and put it into your Water, and let it boil; then put in your Roman Vitriol, and keep it for your Use.

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*To make Citron Water.* Take Citrons, pare off the outward Rinds half a Finger thick, and slice them thin; then take the Citron Kernels, and slice them as you think fit, put as much good Sack as will cover them over the Top, and put all into a Stone Jug, and then stop it very close; let it stand in a Cellar five Days, then distil it in a Glass Still, and let it run into a Bottle wherein is fine Sugar-candy in Powder and Ambergrease. Draw it off in several Runnings, and mix it as you like.

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*To make Cinnamon Water very rich.* Take two Gallons of extraordinary neat Brandy, and steep therein a Pound of good Cinnamon bruised; there let it lie three or four Days; then put it into your Limbeck with two Quarts of cold-stilled Plantain-water; you may draw as much off as you put in; and with a Quart of the smallest boil up two Pounds and a Half of double-refined Sugar, and when it is cold mix it for your Use. It is a noble Cordial.

F I N I S.





# I N D E X.

<b>A</b>			
ALDER-Shoots pickled		Beef stewed	26
Angelica candied	180	—Brisket stewed	27
Apples stewed	31	—Rump stewed	ib.
Apricots dried	165	—Portugal	ib.
—ripe ones preserved	ib.	—Baked the French Way	
—Chips	167		33
—greened	176	—A-la-mode	38
—pickled	179	—Dutch	136
April Bill of Fare	94	—Collared	ib.
Aqua Mirabilis	190	—Potted	139, 140
Artichokes preserved to boil		Beer, Strong and Small	207
in Winter	167	Beet-Roots pickled	175
Athen Keys pickled	180	Biskets of Anniseeds	76
Asparagus pickled	179	—Drop	77
August Bill of Fare	99	Blacking, liquid	206
<b>B</b>		Blanc Manger	146
Bacon, to chuse	9	Boiling, general Directions	
Barbel, to chuse	12	for	19
Barberries pickled	176	Bottles sweetened	199
Beans (French) preserved		Brandy with Lemons	192
	168	Brawn, to chuse	8
—ditto pickled	174	—to make	135
Beef, to chuse	7	Bread, French	78
—roasted	14	Broth, strong	129
—Steaks fried	22	Bugs destroyed	199
—Steaks with Oysters	ib.	Buns	79
—Collops stewed	24	Butter, to chuse	9
—hashd	ib.	—to burn	131
Another Way	24	—Orange	153
		—Lemon	154
		—Almond	155
		d	Cabbage

# I N D E X.

C			
Cabbage pickled	175	Cheese, Mrs. Skynner's	161
—Red ditto	176	—to make	<i>ib.</i>
Cake, the Queen's Delight	70	—fresh	162
—the Queen's	<i>ib.</i>	—Cream	<i>ib.</i>
—Rich	<i>ib.</i>	—Slipcoat	163
—Seed	71, 74	Cheefecakes	71
—Batter	71	—Rice	<i>ib.</i>
—Portugal	72	—Meat for then.	<i>ib.</i>
—Gingerbread	73	Cherries preserved	166
—Shrewsbury	<i>ib.</i>	—dried	<i>ib.</i>
—Plumb	<i>ib.</i>	Chickens fricasseed brown	34
—A fine one	<i>ib.</i>	—and Rabbits, ditto	<i>ib.</i>
—Almond,	74	—and ditto, white	<i>ib.</i>
—A good one	<i>ib.</i>	—fricasseed	35
—Carraway	<i>ib.</i>	China cemented	202
—Clear ones of Quinces,		Cloth whitened	201
Pears, Plumbs, Apricots	<i>ib.</i>	—refreshed	205
—to make one	75	Cock, to chuse	10
—Saffron	<i>ib.</i>	Cod, to chuse	12
—a great one	<i>ib.</i>	—Head boiled	40
—to keep good a Quar-		—boiled	42
ter of a Year	76	—stewed	<i>ib.</i>
Calf's Liver roasted	18	Codlins mango'd	177
—Head hashed	25	Codlins coddled	178
—Head baked	31	Colours, to run in Jellies	140
—Head, a grand Dish	32	Collops, Scotch	21
—Head a la Turtle	47	Crabs, to chuse	13
Candle for sweet Pies	152	Cream of Sweetmeats	152
Capon, to chuse	10	—Clouted	<i>ib.</i>
—crammed	198	—Raspberry	<i>ib.</i> 155
Carp, to chuse	12	—Quince	<i>ib.</i>
—larded with Eels	39	—Chocolate	153
—stewed	44	—Snow	<i>ib.</i>
—baked	45	—Lemon	<i>ib.</i>
—stewed, from Pontack's	45	—Fatted	154
Chairs refreshed	202	—Cabbage	156
Chars potted	141	—Codlin	<i>ib.</i>
Cheese, to chuse	9	—Hodge	<i>ib.</i>
—Lady Huncks's	161	—Yellow Lemon	<i>ib.</i>
		—Spanish	157
		—Pyramid	<i>ib.</i>

Cream,

# I N D E X.

Cream, French	157	Fish, a Bisk of	40
—Crisp	158	—spitchcocked	43
—White Lemon	<i>ib.</i>	—a Florentine of	67
—Almond	<i>ib.</i>	—pickled	144
—Lady Huncks's	160	Flesh, a Florentine of	<i>ib.</i>
—to thicken	<i>ib.</i>	Flomery	196
Cucumbers pickled	170	Flounders, to chuse	13
—whole large ones	ditto	Flowers pickled	175
	171	Fool of Raspberries	152
—Mangoed	<i>ib.</i>	—Gooseberries	153
—Regalia of them	173	Fowls boiled	20, 21
—large ones pickled	174	—Wild stewed	29
Cards of Butter-Milk	154	Fritters	84
Currants preserved	168	—Apple	<i>ib.</i>
—pickled	180	—Curd	<i>ib.</i>
Currie, an Indian Dish	30	—Parfnip	<i>ib.</i>
Custards	79	Froise of Clary	82
—Almond	80	—sweet Clary	83
—boiled	<i>ib.</i>	—Bacon	<i>ib.</i>
—Rice	<i>ib.</i>	—Apple	<i>ib.</i>
Cutlets a la Maintenoy	23	Fruit prepared to candy	164
Cyder, how to order it	184	—candied,	<i>ib.</i>
D		G	
Damsons preserved	168	Geese, to chuse	10
December Bill of Fare	105	—roasted	19, 20
Dotterels, to chuse	10	—to manage	197
Doves ditto	11	Gerkins pickled	172
Ducks ditto	10	Glass Ware cemented	202
—stewed	29	Gloves cleaned	203
—to manage	196	—perfumed	<i>ib.</i>
E		Godwits, to chuse	10
Eels roasted	39	Gooseberries, to keep	168
—to chuse	12	Grailing, to chuse	12
—spitchcocked	43	Gravy	120, 127
—collared	138, 139	—an easy Way	125
—potted	141	—for White Sauce	126
Eggs, to chuse	9	—cheap	<i>ib.</i>
F		—for a Pasty	128
February Bill of Fare	92	Gulls, to chuse	10
Fish, general Directions for		H	
—dressing	48	Hangings refreshed	202
—fried	39	Hams to chuse	9
		d 2	Hams



# I N D E X.

Hams boiled	20	Jelly of Quinces	150
——salted	134, 135	——Apricots	<i>ib.</i>
——of Bacon salted	135	——Cherries	151
——to make them	<i>ib.</i>	Iron-moulds removed	200
——Westphalia	136	July Bill of Fare	97
——pickled	143	Jumbals	77
Hare, to chuse	11	June Bill of Fare	96
——roasted	16	K	
——jugged	28	Ketchup of Walnuts	170
——stewed	29	——Mushrooms	174
——fricasseed	36	Knots, to chuse	10
Hash, a cold one	26	L	
Heath Poult, to chuse	11	Lace, Gold or Silver, re-	
——Cocks and Hens ditto	<i>ib.</i>	stored to its Lustre	201
Hens cured of eating Eggs	198	Lace, Point, washed	205
——made to lay often	199	——cleaned	<i>ib.</i>
Herrings, to chuse fresh ones	13	Lamb, to chuse	6
——British pickled	47	——roasted	14
J		——House, ditto	20
Jam of Raspberries	160	——fricasseed	34
——Cherries	<i>ib.</i>	Lampreys potted	141
——Gooseberries	<i>ib.</i>	Leach, to make it	148
January Bill of Fare	85	Lear for savoury Pies	129
Iceing for Tarts	57	——for Fish Pies	<i>ib.</i>
——for Batter-Cakes	59	——for Pasties	<i>ib.</i>
Jelly of Hartshorn	144	Lemons pickled	180
——ditto, with a Chicken	145	Leverets, to chuse	11
——Calf's Feet	<i>ib.</i>	Linen kept from Damage	201
——Ribbon	146	——made white	<i>ib.</i>
——Fish	147	——made to look like	
——Lemon	<i>ib.</i>	Diaper	202
——Currants	<i>ib.</i>	Ling, to chuse	13
——White Currants	148	Lobsters, to chuse	13
——pale and clear	<i>ib.</i>	——roasted	40
——Apple	149	——buttered	42
——clear Pippin	<i>ib.</i>	M	
——Pippin, with Slices	150	Macaroons	78
		March Bill of Fare	93
		Marmalade of red Quinces	164
		——White	165
		Marchpane	

# I N D E X.

Marchpane	77	Oysters fried	42
Mackarel, to chuse	13	— stewed	45
Marles, ditto	10	— Rolls	61
May Bill of Fare	95	— pickled	142
Mead	184	P	
— White	ib.	Pancakes	81
Melons pickled	177	— Cream	82
— mangoed	ib.	— Irish	ib.
Milk, artificial Asses	192	— Water	ib.
Mushrooms stewed	30	— Rice	ib.
— fricasseed	36	Pap, Spanish	155
— pickled	173, 174	Partridge, to chuse	11
Mutton, to chuse	7	Paste for Tarts	57
— roasted	14	— Puff	ib.
— roasted like Venison	16	— White Puff	58
— Collar roasted	18	— for raised Pies	ib.
— Breast roasted	19	— for Pasties	ib.
— Leg a la Daube	21	— surprising	ib.
Mutton, a la Royale	ib.	— for a high Pie	ib.
— Cutlets from Pon-		— Royal for Patty-pans	59
tack's	24	— for Custards	ib.
— hashed	25	Pasty of Venison	66
— Chops stewed	26	— Beef	68
— Rump, Leg, or Neck		— fried	83
stewed	28	— of Apples fried	ib.
— Leg in Ragoo	37	Peaches pickled	178
— Leg dried like Ham		Pheasant, to chuse	11
	134	Pickles, the Indian Way	179
N		Pie of Fish	45
Nasturtium Buds pickled	179	— Hare	59
Neat's Tongue roasted	18	— Umble	ib.
— dried	135	— Calf's Feet	60
Nectarines pickled	179	— Skirret	ib.
November Bill of Fare	104	— Carp	ib.
O		— Lumber	61
October Bill of Fare	102	— Shrewsbury	ib.
Onions pickled	174, 175	— Egg	62
Oranges buttered	159	— Lamb with Currants	ib.
— Flowers candied	167	— Oyster	63
— pickled	180	— Flounder	ib.
Oysters in Ragoo	38	Pie,	

# I N D E X.

Pie, Artichoke	63	Polow, to make	32
——Potatoe	<i>ib.</i>	Pomatum	199
——Lamb	<i>ib.</i>	Pompetone	195
——Chicken	64	Pork, to chuse	8
——ditto sweet	<i>ib.</i>	——roasted	15
——minced	<i>ib.</i>	——pickled and boiled	20
——minced and Egg	65	——collared	139
——Mutton	<i>ib.</i>	Poffet of Sack-Butter	154
——Kid	<i>ib.</i>	——Lord Carlisle's	159
——Hen	<i>ib.</i>	——cold one	<i>ib.</i>
——Pigeon	<i>ib.</i>	——an excellent one	<i>ib.</i>
——Calf's-Head	66	Pottage of Plumbs	128
——Neat's-Tongue	<i>ib.</i>	——Royal	130
——Lamb - Stones.	and	——of Pease	133
Sweetbreads	<i>ib.</i>	Poultry cured of the Pip	198
——Battalia	<i>ib.</i>	——Flux	<i>ib.</i>
——Veal	67	——Lousiness	<i>ib.</i>
——Swan	<i>ib.</i>	Prawns, to chuse	13
——Turkey	<i>ib.</i>	Pudding, plain, baked	48
——Trout	<i>ib.</i>	——ditto, boiled	<i>ib.</i>
——Eel	<i>ib.</i>	——Plumb, boiled	<i>ib.</i>
——Lamprey	68	——Light	49
——Apple	<i>ib.</i>	——Rice	<i>ib.</i>
——Spring	<i>ib.</i>	——Batter	<i>ib.</i>
Pig roasted	15	——Bisket	<i>ib.</i>
——like Lamb	16	——Bread	<i>ib.</i>
——stewed	31	——Apple	50
——collared	138	——Millet	<i>ib.</i>
Pigeons, to chuse	11	——Marrow	<i>ib.</i>
——boiled	20	——Almond	51
——stewed	29	——Beggar's	<i>ib.</i>
——potted	141	——Quaking	<i>ib.</i>
——pickled	143	——D. of Buckingham's	72
——to manage	197	——Spread-Eagle	<i>ib.</i>
Pike, to chuse	12	——Raspberry	<i>ib.</i>
——roasted	39	——Potatoe	<i>ib.</i>
Pipe sweetened	199	——Black, excellent	53
Pippins stewed	161	——Richmond	<i>ib.</i>
Plaice, to chuse	13	——Carrot	54
Plate refreshed	201	——Neat's Feet	<i>ib.</i>
Plumbs preserved	166	——Calf's Feet	<i>ib.</i>
——pickled	179	——Orange	<i>ib.</i>

Pudding,

# I N D E X.

Padding, Oatmeal	54	Sauce for Wild Fowl	134
— Cream	55	— for Green Geese	<i>ib.</i>
— White	<i>ib.</i>	— for Fish and Flesh	<i>ib.</i>
— Apricot	<i>ib.</i>	— for Chickens or Lamb	<i>ib.</i>
— Tunbridge	<i>ib.</i>	— for Venison	135
— Custard	56	— Solid	<i>ib.</i>
— Lemon	<i>ib.</i>	Sarcenets washed	204
Puffs of Oranges	69	Sausages	195
— of Almonds	78	Scarlet washed	205
Pullets boiled	21	Scate, to chuse	12
Punch Royal	191	September Bill of Fare	100
— with Milk	<i>ib.</i>	Shads, to chuse	12
Q			
Quinces prepared to bake	168	Sherbet, Turkish	192
— pickled	176	Shrimps, to chuse	13
R			
Rabbets, to chuse	11	Shrub, to make it	186
— roasted	17	Silk restored to its Colour	206
— boiled	20	— washed	201
— fricasseed	33	Smelts, to chuse	12
— to manage	198	— pickled	143
Radish Pods pickled	180	Snipe, to chuse	11
Ragoo for made Dishes	37	Snow of Whites of Eggs	153
— for a Plate	<i>ib.</i>	— to make it	156
Ribbons cleaned	202	Soals, to chuse	12
Puffs, to chuse	12	Soup, Gravy	120
S			
Sago	195	— Asparagus	123
Salmagundi	26	— with a Fowl	131
Salmon, to chuse	12	— Pease	132
— pickled	13	— Green Pease	<i>ib.</i>
— boiled	14	— Craw-fish	<i>ib.</i>
— baked	43	Spots or Stains removed	200, 206
— pickled	144	Sturgeon, to chuse	12
Samphire pickled	178	— roasted	38
Sauce, a standing one	121	— pickled	144
— for sweet Pies	122	Sweetbreads ragooed	36, 38
— for savoury Pies	<i>ib.</i>	Syllabub, whipt	151
— for roasted Meat	123	Syrup of Lemons	147
— for Turkeys	131	Tanfy	80
— for Woodcocks or Pheasants	<i>ib.</i>	— made with Water	81
		Tanfy,	



# I N D E X.

Tanfy, with Gooseberries	81	Venison, the Season for it	9
— with Apples	<i>ib.</i>	— roasted	17
Tapestry refreshed	200	Verjuice	189
Tart Demoy	69	Vinegar	186
— Spring or Sorrel	70	Ufquebaugh	191
Tench, to chuse	12	W	
— boiled	41	Walnuts pickled	169
— stewed	44	— ditto white	170
Thornback, to chuse	12	Water of Oranges	183
Tongue roasted	18	— Honey	189
— boiled	20	— Hungary	190
— salted	134	— Surfeit	<i>ib.</i>
— machinated	<i>ib.</i>	— Milk	<i>ib.</i>
— potted	141	Whigs	77
Tiffanies washed and starched	204	Wheatears, to chuse	10
	200	White Pot	79
Tinder, to make	200	Whitings, to chuse	12
Tripe fricasseed	35	— broiled	43
Trout, to chuse	12	Wine, of Elder-berries	181, 182
— stewed	43	— Elder-flowers	<i>ib.</i>
— potted	141	— Raisin	182
Turbot, to chuse	12	— Malaga	<i>ib.</i>
— boiled	47	— Orange	183
Turkeys, to chuse	10	— Cowslip	<i>ib.</i>
— roasted	19	— Cherry	185
— to manage	196	— Birch	<i>ib.</i> 194
Turnips pickled	175	— Currant	<i>ib.</i>
Turtle	46	— Ginger	<i>ib.</i>
U		— Gooseberry	186, 188
Udder roasted	18	— Balm	<i>ib.</i>
Veal, to chuse	7	— Blackberry	187
— roasted	14	— Clove Gilliflower	<i>ib.</i>
— Cutlets	22	— Raspberry	<i>ib.</i>
— ditto from Pontack's	24	— Countess of Suffolk's	188
— bombarded	23	— Apricot	189
— stewed	28	— Lady Berkeley's	<i>ib.</i>
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\* 1809.



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